

**WYOMING VALLEY
WOMAN'S CLUB
COOK BOOK**





Wyoming Valley Woman's Club



COOK BOOK



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*The Committee wishes to express
its appreciation to the Business
Houses for their advertisements
in this Cook Book, and suggests
that the Members of the Club
patronize them*

Recipe for Housekeeping

Take one part of self-control, one part of discipline, five parts of patience, and sweeten all with charity. Keep constantly on hand, and the domestic wheels will run smoothly.

"We may live without poetry, music and art;
We may live without conscience, and live without heart;
We may live without friends, we may live without books;
But civilized man cannot live without cooks.

He may live without books — what is knowledge but
grieving?

He may live without hope—what is hope but deceiving?

He may live without love—what is passion but pining?

But where is the man that can live without dining?"

Weights and Measures

4 tablespoons of liquid	= $\frac{1}{2}$ gill, or $\frac{1}{4}$ cup
1 tablespoon of liquid	= $\frac{1}{2}$ ounce
1 pint of liquid	= 1 pound
1 cup liquid	= $\frac{1}{2}$ pint
8 teaspoons liquid	= 1 ounce
1 quart sifted flour	= 1 pound
4 cups sifted flour	= 1 quart or 1 pound
1 cup butter	= $\frac{1}{2}$ pound
1 heaping tablespoon sugar	= 1 ounce
1 rounded tablespoon flour	= $\frac{1}{2}$ ounce
1 rounded tablespoon butter	= 1 ounce
Butter size of an egg	= 2 ounces
Butter size of a walnut	= 1 ounce
1 solid pint chopped meat	= 1 pound
10 medium sized eggs	= 1 pound
1 pint granulated sugar	= 1 pound
1 pint brown sugar	= 13 ounces
2 $\frac{1}{2}$ cups powdered sugar	= 1 pound
3 cups corn meal	= 1 pound
12 tablespoons dry material	= 1 cup

Proportions for Batters and Doughs

Batter (thin)	1 measure liquid to 1 flour
Sponge	1 measure liquid to 1½ flour
Muffin mixture (drip from spoon)	1 measure liquid to 2 flour
Soft dough	1 measure liquid to 3 flour
Stiff dough	1 measure liquid to 4 flour

Always remember to use:—

- 1 level teaspoon Baking Powder to 1 cup Flour
- 1 level teaspoon Baking Soda to 1 pint Sour Milk
- 1 level tablespoon Sugar to 1 Egg White for Meringue
- 1 teaspoon Salt to 1 quart of Flour

Party Refreshments

Allow 8 ounces of best coffee for each gallon.

1 gallon necessary for 20 persons.

Allow 1 quart of cream to a gallon of coffee.

Allow 4 ounces of tea to the gallon.

Orange Pekoe is best, if lemon is used.

Allow 2 gallons of punch for fifty guests.

One quart of sherbets or ices served in cups
will serve 8 to 10 persons. If served on
plates 6 to 8 portions per quart.

M. N. S.

Menus

LUNCHEON

For the Board of Directors of the State Federation of Pennsylvania
Women at Wilkes-Barre, October 5th, 1925

Prepared by the Hostess, Mrs. JOHN B. TOBIAS, President of the
Wyoming Valley Woman's Club

Cream of Chicken and Mushroom Soup

Italian Bread Sticks Parker House Rolls Olives

Sweetbread, Chicken, and Mushroom Salad

French Potato Flakes Cucumber Aspic Cream Cheese

Dessert dedicated to Wyoming Valley Woman's Club

Mints Pecans and Salted Almonds Coffee

SOUP RECIPE

5 quarts of chicken stock that has been well seasoned with onion and celery, salt to taste, 1 quart of mushroom stock seasoned with pepper and salt. 1 cup of fine diced celery. Cook until celery is done. Then add half cup flour that has been thinned with milk. When ready to serve add one pint of heavy cream.

SALAD RECIPE

6 pounds of sweetbreads put in strong salt water for a few hours. Then throw them into boiling salted water and let cook for one and a half hours slowly. Add to water 12 whole cloves and a tablespoon of whole allspice and 2 onions cut fine. Then throw them in cold water to harden and put on ice. When thoroughly cold break apart in small pieces, removing membranes. Cut in small pieces the breast of three fowls. Add 3 pounds of mushrooms that have been cleaned, salted and cooked in half cup of butter and cooled. 3 cups of fine diced celery. Mix all together with one pint of oil mayonnaise, and salt to taste.

FRENCH POTATO FLAKES

Peel 15 long slender potatoes and slice very thin; drop a few at a time in deep boiling crisco or lard, and fry to a delicate brown.

CUCUMBER ASPIC RECIPE

3 fresh cucumbers. Juice of 5 lemons. 1 small can pineapple cut fine. 5 tablespoons of sugar. 1 teaspoon of salt. 1 quart of hot water. 1 teaspoon of green coloring. 5 tablespoons gelatine. Dissolve the gelatine in 1 cup of cold water, then add it to the quart of hot water; add the lemon juice, sugar, and coloring, and the pineapple juice. Set aside to cool. Peel the cucumbers and grate the outside only, being careful not to allow seed to drop in. Cut the pineapple fine and add the both to the above mixture with enough cold water to make 2 quarts. Put in small individual molds and set on ice.

DESSERT RECIPE

Yolk of 8 eggs well beaten. 2 cups of milk put in double boiler. When milk is warm add $2\frac{1}{2}$ cups sugar and the yolks of eggs. Stir until it starts to thicken, then add 2 envelopes of gelatine that has previously been dissolved in $\frac{3}{4}$ cup of cold water. Stir until the gelatine is all dissolved; set aside to cool. Flavor very strong with Virginia Dare vanilla and orange flavoring. Whip 2 quarts of heavy cream. Add the above mixture to the cream, and $\frac{1}{2}$ pound stale macaroons ground; $\frac{1}{2}$ pound of almonds, ground (do not blanch); and 1 can of French Marrons. Put in individual molds. When ready to serve put whipped cream on top. The above will serve thirty people.

DINNER

By Mrs. ROBERT M. SCOTT, Trucksville, Pennsylvania

Canape	
Celery Hearts	Queen Olives
Bouillon, Cream of Corn	Croutons
Baked Broiled Chicken	Cranberry Sauce
Asparagus Tips in Lemon Rings	
Baked Sweet Potatoes	
Apricot Fritters	
Pickled Watermelon Rind	Ethereal Rolls
Tomato and Pineapple Salad	
Cheese Pinwheels	
Date Pudding	
Salted Almonds	Mints
After Dinner Coffee	

CANAPE

Cut rounds of stale bread about $\frac{1}{4}$ inch in thickness and brown in butter. Allow one to each guest. Spread each with a paste made of cooked seasoned spinach mixed with an equal quantity of sardines (smoked) and a little mayonnaise. Border with hard-cooked egg white chopped, and fashion a flower in the centre from bits of pimento and a hard boiled egg yolk put through potato ricer. Place on water cress and put an olive and tiny gherkin on each plate.

CREAM OF CORN

Put one can of crushed corn in sauce pan (saving out $\frac{1}{2}$ cup), a large onion sliced, and the outside piece of one stalk of celery and add two cups of water. Boil briskly for about twenty minutes and put through colander, when you will

have about one pint of liquid. Add two cups of cream sauce, the $\frac{1}{2}$ cup crushed corn and one cup of rich chicken stock; pepper and salt to taste. Serve with bit of whipped cream and a sprinkle of minced parsley in each cup.

CROUTONS

Cut off crusts of slices of bread, butter them generously, cut into squares or oblongs and brown in a quick oven.

BAKED BROILED CHICKEN

Cut fowl as for fricassee, dip each piece in flour seasoned with salt and pepper and place in pan with butter or other fat and cook on top of stove, turning pieces over until fowl is browned on both sides. Remove to casserole and add a sauce made of $\frac{1}{3}$ cup of butter or chicken fat, $\frac{1}{2}$ cup of flour, and one pint of water; this to be tightly covered and baked in oven at least an hour, or until tender.

CRANBERRY SAUCE

Cover one pound of cranberries with quart of boiling water; when cool drain. Add two cups of sugar and one cup cold water. Boil twenty minutes.

ASPARAGUS TIPS IN LEMON RINGS

Heat asparagus in its own liquor, place on toast points or oblongs, dividing into individual servings; place lemon ring (rind only) around each and pour over a rich cream or Hollandaise sauce.

BAKED SWEET POTATOES

Wash thoroughly, selecting potatoes of uniform size. Rub fat or butter all over each potato, prick with fork and bake for three-quarters of an hour. Cut slash in each potato, squeeze together a bit to show mealy center, add butter, dash of paprika, and tiny sprig of parsley.

APRICOT FRITTERS

For batter use one cup of flour, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ cup of milk, one tablespoon olive oil, two eggs, one teaspoon baking powder. Mix the dry ingredients, add the milk slowly, then the olive oil and lastly the eggs beaten until stiff. Roll each piece of apricot in fine bread crumbs and dip in batter. Fry in deep fat. Drain on soft paper, sift powdered sugar over and serve with apricot sauce.

Sauce

Make a heavy syrup with one cup of sugar and $\frac{1}{2}$ cup of water, boil until it will spin and add juice drained from apricots.

PICKLED WATERMELON RIND

Pare and cut the rind of a watermelon into oblongs or squares. Put into stone jar and cover with boiling water to which has been added a teaspoon of alum. Let stand overnight, drain and cover with fresh water for several hours, then boil in water until clear and tender. Boil four pounds of sugar with one pint of vinegar, add one dessert-spoonful of ground ginger, one ounce of stick cinnamon and $\frac{1}{2}$ ounce of whole cloves and the well drained watermelon rind, for twenty minutes, and seal in sterilized jars.

ETHEREAL ROLLS

Boil two large potatoes and put through ricer while hot; add butter size of pigeon's egg, a teaspoonful of sugar, the water in which the potatoes were cooked, a cupful of tepid milk and a piece of lard the size of the butter. Beat all well, then stir in gradually a quart of flour and half a yeast cake dissolved in a little lukewarm water. Beat again thoroughly and kneed lightly, adding a little more flour if necessary. Let stand for six or seven hours in a warm place and when very light turn out on a well floured pastry board and roll or pat into a sheet; do not knead again. Cut in small rounds and place in a buttered baking pan; let stand about fifteen minutes, or until very light, then bake in a quick oven. This will make two dozen fairy like rolls.

TOMATO AND PINEAPPLE SALAD

Small round red tomatoes, scalded, pared and chilled, and hollowed like cups. Sprinkle lightly with salt and fill with diced pineapple and nutmeats chopped with a lemon French dressing. Place on lettuce or cress wreathed plates.

CHEESE PINWEHEL

Make a short pie crust, roll into a sheet and cover with grated sharp cheese, a very careful sprinkling of red pepper and a generous sprinkling of paprika; roll like a jelly roll (it should not be more than an inch and a half or two inches in diameter) and cut into thin slices and bake a delicate brown.

DATE PUDDING

One package of dates cut into rather small pieces, one cup of bread crumbs, one heaping teaspoon of butter, one egg and one cup of milk beaten together, one cup of sugar and one teaspoon baking powder. Bake in medium size rather shallow baking dish $\frac{1}{2}$ hour in moderate oven. This pudding may be made the day before serving if more convenient. This makes eight servings; heap whipped cream on each portion and sprinkle with cocoa or crushed nuts and top with a maraschino cherry. Delicious.

Definition of Terms used in Cookery

- A la Creole.* Cooked with tomatoes, onions and peppers.
- A la Printaniere.* A soup or stew served with young spring vegetables.
- Aspic.* A savory jelly for meats, fish, vegetables and salads. Frequently used as a garnish.
- Au Gratin.* Cooked with browned crumbs and usually with grated cheese.
- Bain-marie.* A vessel containing hot water in which other vessels containing foods are placed to keep hot without further cooking. Literally a double boiler on a large scale.
- Bechamel.* A rich white sauce made with stock, milk or cream.
- Bisque.* A thick white sauce or soup generally made from shellfish.
- Blanch.* To whiten by scalding.
- Bouillon.* A meat broth.
- Bombe.* Moulded ices having the outside one variety and the centre another.
- Bouquet of Herbs.* A bunch of various flavoring herbs, used for soups or stews.
- Braise.* To cook in a closely covered stewpan with vegetables, having a gentle heat, that neither flavor nor juices are lost by evaporation.
- Canape.* A finger strip of bread or toast spread with a savory compound, usually either fish or egg, daintily garnished and served as an appetizer before lunch or dinner.
- Croustades.* Small pieces of bread fried or toasted. Used as a garnish for minced or hashed meat.
- En Brochette.* Small portions of meat, such as chicken livers, cooked with bacon on a skewer.

Entree. A savory made dish served as a course itself, or between heavier courses, at dinner.

Farci. Stuffed.

Fondue. Cheese and eggs cooked together.

Frappe. Half frozen.

Glaze. Glazed over. In savory dishes with meatstock, boiled down to a glaze; in sweet cookery, iced or brushed over with white of egg.

Hors-d'oeuvres. Small dishes served during the first course of a dinner.

Jardiniere. Mixed vegetables.

Lard. To insert strips of fat pork or bacon in meats deficient in fat, with a larding needle.

Macedoine. A mixture of vegetables or fruits.

Marinate. To make savory in a mixture of seasonings: oil and vinegar, or oil and lemon juice.

Meringue. White of egg and sugar beaten together.

Mousse. May be savory or sweet. A light, frothy mixture thickened with gelatine, whipped with a whisk till spongy in texture and then packed in ice and salt for three or four hours.

Mulligatawny. A rich soup flavored with curry.

Pate. A small pastry shell, usually made from puff paste. May contain either a sweet or savory filling.

Puree. Meats, vegetables, fish, etc., cooked in liquid till tender, then passed through a sieve.

Roux. A cooked mixture of butter and flour for thickening soups, sauces and gravies.

Salmi. A rich stew of game, half roasted and then cut up and cooked in a sauce.

Saute. To cook till brown in a shallow pan with a little fat.

Souffle. Puffed up and made light by use of well-beaten eggs. May be savory or sweet.

Vol-au-vent. A very light case of puff paste in which savories or sweets may be served.

Appetizers

CHEESE CANAPES

Toast circular pieces of bread and spread with French mustard, then sprinkle with a thick layer of grated cheese, seasoned with salt and cayenne. Place on tin sheet and bake until cheese has melted. Serve hot.

ARTICHOKE APPETIZER

Take as many slices of canned artichoke as required (1 slice per person). Cover each piece of artichoke with caviere, chopped onion, and chopped stuffed olives. Also chopped white hard boiled egg and the yolk put through a ricer, and cover with a thin mayonnaise. Put on a thin slice of buttered bread or lettuce.

CRABMEAT CANAPES

Spread rounds of toasted bread with finely chopped crabmeat, seasoned with salt, cayenne, and a few drops of lemon juice; moisten with thick white sauce. Cover with creamed butter, sprinkle with grated cheese and brown in oven.

LOBSTER COCKTAIL

Allow $\frac{1}{4}$ cup lobster meat cut in small pieces for each person. Season with 1 tablespoon each tomato catsup and lemon juice. 6 drops tabasco sauce. $\frac{1}{2}$ teaspoon finely chopped olives. Salt to taste. Chill thoroughly and serve in cocktail glasses.

Mrs. J. B. Tobias

OYSTER COCKTAIL

6 oysters

$\frac{1}{2}$ teaspoon grated horseradish

1 tablespoon catsup

$\frac{1}{2}$ teaspoon lemon juice

Serve very cold.

TOMATO APPETIZER

Cut fresh tomato, or solid canned tomato, into thin slices, place on lettuce leaf and spread with the following:—

$\frac{1}{2}$ teaspoon sugar	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ teaspoon mustard	2 teaspoons salad oil
1 teaspoon vinegar	1 teaspoon finely chopped parsley

Mix and spread on tomato, dust well with paprika. Used as a first course, or splendid served as a salad with fish or cold meat.

Mrs. C. D. Hottenstein

FILLED TOMATOES

6 small tomatoes	6 sardellen
1 small box caviere	$\frac{1}{2}$ dill pickle
$\frac{1}{2}$ green pepper	3 hard boiled eggs

Scoop out inside tomatoes and put on ice. When ready to serve fill with all above ingredients chopped fine. Add some of the tomato that you scoop out. Cover with mayonnaise and serve very cold.

SARDELLEN APPETIZER

6 pieces of toasted rye bread	6 slices of tomato
2 hard cooked eggs	12 sardellens

Cut bread round and toast. Place on it a slice of tomato. On this put 2 half sardellen that have been soaked in water. Then a half egg, and over this a mayonnaise dressing; serve very cold.

CAVIERE APPETIZER

Butter rounds of Boston brown bread; press upon these rings of cold boiled egg white. Fill rings with caviere and place slices of fresh cucumber dressed with French dressing on top.

ADDITIONAL RECIPES

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Soups

DRIED PEA SOUP

2 cups dried split peas	1 small onion cut fine
3 quarts cold water	2 tablespoons butter
3 pounds smoked brisket of beef	1 teaspoon sugar
2 teaspoons salt	$\frac{1}{4}$ teaspoon white pepper
	2 tablespoons flour
	$\frac{1}{4}$ cup celery

Pick over and wash peas. Soak them in cold water over night, drain, place in soup kettle with the beef, add the cold water and let boil slowly but steadily 4 hours or more; add the celery and cook until the peas and meat are tender. Remove the meat when tender. Skim fat off the top of soup. Heat 2 tablespoons of the fat in a spider, add the onions and brown, add flour and gradually a cup of the soup. Add to the rest of the soup. Season to taste and serve with croutons. The soup should be quite thick; water, soup stock, milk or cream may be added to thin if desired.

Mrs. Robert B. Schwartz

OX TAIL SOUP

3 pounds lean beef	$\frac{1}{4}$ cup celery root, diced
2 ox tails	1 tablespoon parsley root, diced
6 quarts water	2 tablespoons fat
1 tablespoon salt	1 tablespoon flour
1 large onion, diced	3 carrots

Have the ox tails split and cut into small pieces and fry them lightly in the fat. Put meat and ox tails in soup kettle, pour over the water and salt and let come slowly to a boil; then let cook slowly but steadily 4 hours or longer. Add the vegetables, boil 1 hour longer and reduce stock nearly $\frac{1}{2}$. Strain, heat 1 tablespoon fat in a spider, add a tablespoon flour, brown, and gradually pour on a cup of the soup stock; stir this into the remaining stock and return the carrots cut in small dice. Serve hot with croutons.

Mrs. Anna E. Stricker

CREAM OF MUSHROOM SOUP

½ pound mushrooms
1 quart chicken broth
1 slice onion

2 tablespoons butter
2 tablespoons flour
1 cup cream
Salt and pepper

Chop mushrooms, add to chicken soup with onion, cook 20 minutes, and rub through sieve. Put butter in saucepan, add flour when it bubbles, add $\frac{2}{3}$ cup mushrooms and soup liquid, stir in the rest and then add the cream and seasonings.

Mrs. Anna E. Stricker

BLACK BEAN SOUP

Soak 1 pint of black beans over night. In the morning drain, and add 2 quarts of cold water. Fry one sliced onion in one tablespoon of butter for five minutes, then add it and two stalks of celery to the beans. Cook slowly for three or four hours. Rub through sieve and add one tablespoon of flour rubbed together with two tablespoons of butter. Flavor with cayenne, black pepper, salt and Worcestershire sauce to taste. The addition of two tablespoons of Virginia Dare's sherry flavoring is very nice. In serving place a slice of hard boiled egg and one of lemon in each soup plate or cup.

Mrs. Charles H. Miner

CORN CHOWDER

1 quart raw corn
1 slice onion
4 soda crackers
Butter

1 quart potatoes
6 tomatoes
1 pint milk
Salt and pepper

Cut from cobs one quart raw corn; boil cobs 15 minutes in water enough to cover. Slice one quart of potatoes and scald thoroughly. Fry slice of onion in butter and add this to water in which cobs were boiled; add corn and potatoes and six pared and sliced tomatoes. Cook slowly for ten minutes; add 4 soda crackers rolled to fine crumbs. Turn in pint of hot milk; add 1 tablespoonful of butter; salt and pepper to taste, and serve. If you prefer a less thick chowder, add more milk.

Mrs. S. J. Strauss

CLAM CHOWDER (No. 1)

25 clams	1 quart milk
$\frac{1}{2}$ cup butter	1 tablespoon chopped parsley
3 potatoes	2 tablespoons flour
Salt and pepper	

The clams should be chopped fine and put in a colander to drain. Pare and dice potatoes rather fine, put them on to boil with the milk in a double boiler, rub the butter and flour together until perfectly creamy, and when milk and potatoes have been boiling 15 minutes stir butter and flour in and cook eight minutes more. Add salt, pepper and parsley and cook three minutes. Add the clams and cook one minute more.

Miss Mary Louise Stark

CLAM CHOWDER (No. 2)

50 clams	1 good sized onion
6 medium potatoes	$\frac{1}{4}$ pound fresh pork cut fine
$\frac{1}{2}$ cup tomatoes, cabbage or celery	Butter size of egg
	Half juice of clams
	1 pint milk

Water to boil.

Mrs. Samuel M. Wolfe

ADDITIONAL RECIPES

Entrees

LOBSTER CHOPS

2 large lobsters, boiled
 $\frac{1}{2}$ teaspoon grated onion

1 teaspoon chopped parsley
1 cup thick white sauce

Chop the lobster meat, make a thick white sauce, add the boiled lobster meat, then the onion and parsley. Cook thoroughly, add salt and cayenne pepper to taste. Remove from stove. Divide in heaps, about ten, on a piece of clean paper, and cool thoroughly. Form into chop shape, and roll in egg and then in grated bread crumbs. Fry in deep hot fat. Serve with a claw in each, to represent the bone. Serve very hot, with Tartare sauce.

Mrs. Robert B. Schwartz

FRITTER BATTER

1 egg
 $\frac{1}{4}$ cup water or milk

$\frac{1}{8}$ teaspoon salt
 $\frac{1}{2}$ cup flour
1 tablespoon melted butter

Beat the yolk and the white of the egg separately. To the yolk add the butter and salt and one-half of the liquid, and stir in the flour to make a smooth dough. Add the remainder of the liquid gradually to make a batter, and beat in the stiff white of the egg. *Mrs. John B. Smith*

DEVILLED SCOLLOPS

1 quart scallops
 $\frac{1}{3}$ teaspoon made mustard
Few grains cayenne

$\frac{1}{3}$ cup butter
1 teaspoon salt
 $\frac{2}{3}$ cup buttered cracker crumbs

Clean scallops. Drain and heat to the boiling point. Drain again, and reserve liquid. Cream the butter, add mustard, salt, cayenne, two-thirds cup of reserved liquid, and scallops chopped. Let stand one-half hour. Put in a baking dish, cover with crumbs, and bake twenty minutes.

Mrs. George W. Horst

APPLE FRITTERS

2 medium sized sour apples Powdered sugar Lemon juice

Core, pare and cut apples in $\frac{1}{3}$ inch rounds or slices, sprinkle with powdered sugar and a few drops of lemon juice, cover and let stand $\frac{1}{2}$ hour. Drain, dip pieces in batter, fry in deep hot fat and drain. Sprinkle with sugar and cinnamon.

CHILI CON CARNE

2 teaspoons fat	1 cup kidney beans
1 pound fresh beef, cut in small pieces	$\frac{1}{2}$ cup tomato
$\frac{1}{2}$ teaspoon paprika	1 onion, chopped
2 red dried sweet peppers or 1 canned pimento	1 cup water
	Salt to taste

Brown the meat in the hot fat, add pepper and onion, fry golden brown. Add the tomato, paprika, salt and water, and cook until the meat is tender. Soak the beans over night in cold water. Cook until tender in fresh water to which $\frac{1}{2}$ teaspoonful soda has been added. Drain well and add to the meat. Bring to a boil and thicken with flour. Serve hot. Left over meat may be used in place of fresh meat.

Mrs. Anna E. Stricker

CHICKEN A LA DRAKE

Breasts of Chicken	$\frac{1}{2}$ cup mushrooms
Hawaiian pineapple	2 cups white sauce

Cut breasts of raw chicken into convenient sizes for serving and saute gently in butter until golden brown and well cooked. Drain large slices of Hawaiian pineapple from its juice and saute in butter also. When brown drain and arrange on serving platter. On each slice of pineapple arrange a piece of chicken; then over the whole pour a rich white sauce, to two cupfuls of which one half a cupful of canned mushrooms cut in shreds and enough paprika to make it slightly pink, have been added. Garnish the dish with finely chopped parsley. *Flora MacD. George*

SAVORY SCALLOPED MUSHROOMS

1 quart large mushrooms	1 pint bread crumbs
$\frac{1}{2}$ cup melted butter	6 drops tobasco sauce
2 raw eggs	$\frac{1}{2}$ cup thick cream
2 boiled eggs	$\frac{1}{2}$ cup chicken stock

From one quart of large mushrooms cut off the stems and caps with the fingers or a silver knife. Sprinkle with salt and pepper and let stand while you prepare the following: Mix with 1 pint of bread crumbs heated in the oven until hot through, $\frac{1}{2}$ cup melted butter into which 6 drops of tobasco sauce has been stirred, and work this into the crumbs. Spread a layer of these in the bottom of a greased and covered casserole. Lay over it a layer of the mushrooms and proceed to make alternate layers of mushrooms and crumbs until all used up. Pour over the following sauce: Stir together the yolks of 2 raw eggs and blend them with the yolks of two others boiled to mealiness; add gradually $\frac{1}{2}$ cup thick cream and 1 cup chicken stock. Season with salt, pepper and a dash of cayenne. Spread over all the remainder of the crumbs; cover, and bake 20 minutes at 400 degrees Fahrenheit. Remove the cover for five minutes at the end, to brown the crumbs.

Mrs. Edgar A. Conroy

CHICKEN A LA KING

2 cups chicken meat	5 tablespoons olive oil
3 tablespoons chopped pimento	6 tablespoons green peppers
1 tablespoon capers	1 can or $1\frac{1}{2}$ cup fresh mushrooms
$\frac{1}{2}$ teaspoon salt	3 cups of light cream
$2\frac{1}{2}$ tablespoons flour	1 tablespoon butter
2 egg yolks	Paprika

Cook mushrooms in olive oil 5 minutes. Add to chicken: capers, peppers, pimentos and salt, with a dash of paprika. Make sauce of cream, flour and butter. Beat egg yolks. Pour sauce over when cooked. Add to chicken mixture. Heat thoroughly and serve on buttered toast.

Alice T. MacFarlane

BOILED SWEETBREADS

1 pound sweetbreads
 $\frac{1}{2}$ teaspoon salt

2 cups boiling water
1 tablespoon lemon juice

Soak the sweetbreads in cold water twenty minutes to extract blood, remove the membranes. Cook in boiling salted water about twenty minutes or until tender with the lemon juice. Plunge in cold water to harden and cut or break into small pieces and serve with white sauce, on toast, in pattie shells or ramikins.

White Sauce for Sweetbreads

2 tablespoons butter
 $\frac{1}{8}$ teaspoon white pepper

2 tablespoons flour
 $\frac{1}{2}$ teaspoon salt
1 cup hot milk

Melt the butter in a saucepan. Remove from fire and mix with flour. Add $\frac{2}{3}$ of the hot milk at once, the rest gradually and boil, stirring constantly until the mixture thickens. Season.

Mrs. Ira Marvin

ADDITIONAL RECIPES

ADDITIONAL RECIPES

Fish

FISH TURBOT

2 tablespoons butter

2 tablespoons flour

Heat together. Add slowly 1 pint milk, salt and pepper, 2 cups cold boiled fish picked fine, 1 small onion, a little parsley chopped fine. Let come to boil. Remove from fire. Add two beaten eggs. Bake thirty minutes.

Mrs. S. M. Wolfe

CODFISH BALLS

1 cup mashed potatoes
1 teaspoon of butter

$\frac{1}{2}$ cup shredded codfish
1 egg

Wash fish and shred. Pare potatoes, cut in quarters. Boil fish and potatoes together until potatoes are tender. Drain and mash fine. Add butter and well beaten egg. Shape on spoon and drop in hot fat until brown.

Mrs. A. C. Stahl

SALMON LUNCH DISH

Heat a can of salmon, season with salt and pepper and place on thin slices of buttered toast and pour a thin cream sauce hot over the top; or a cup of hot cream thickened with a little flour and flavored with salt and pepper.

Mrs. T. F. Heffernan

BAKED HALIBUT

Take about three pounds of halibut; cover the bottom of a pan with sliced onions; then lay on the halibut, cover with sliced onions, bits of butter, and season with pepper and salt; then a layer of cracker or bread crumbs, a little more butter. Pour a little milk over the top and bake.

Mrs. Ira Marvin

OYSTER CROQUETTES

25 oysters	1 gill oyster liquor
1 gill cream	1 tablespoon butter
2 tablespoons flour	1 tablespoon chopped parsley
Yolks of 2 eggs	$\frac{1}{4}$ nutmeg (grated)

Salt and cayenne to taste

Put the oysters on to boil in own liquor; boil and stir constantly for 5 minutes. Take from fire and drain. Chop oysters very fine. Now put into saucepan liquor and cream. Rub butter and flour together and add this and oysters to boiling liquor, and cream and stir until it thickens. Now add yolks of eggs and stir over fire one minute. Take off and add parsley, salt and cayenne and nutmeg. Mix well and cool. When cold, form into cylinders. Roll in egg and bread crumbs, and fry in deep fat. *Ruth A. Halsey*

SALMON LOAF

1 can of salmon	4 eggs beaten light
4 tablespoons of melted butter	$\frac{1}{2}$ cup of fine bread crumbs

Season with pepper, salt and parsley. Chop fish fine, then rub in butter until smooth. Beat crumbs into eggs and season before working together. Put into buttered mould and steam 1 hour.

Sauce for Same

1 cup milk heated to boiling, thickened with tablespoon of corn starch. Liquor of salmon. 1 large spoonful of butter. 1 raw egg. 1 teaspoon tomato catsup. Pinch of mace and one of cayenne pepper. Put egg in last and very carefully. Boil 1 minute to cook it. When salmon is turned out to serve, pour over it. *Mrs. Edward Welles*

HALIBUT A LA WALDORF

Lay three pieces of bacon in a baking dish and on this lay pieces of celery. Then put the halibut steak on top and cover it with a layer of flour and butter, mixed together as for a white sauce. Season with celery, salt, and a dash of red pepper, and cover the top with buttered bread crumbs and bits of bacon. Bake in a moderate oven.

Mrs. J. A. Rees

LAPLANDER SALMON

1 can of salmon	2 eggs, beaten light
1 tablespoon of butter (melted)	1½ cups of fine bread crumbs, soaked in
Salt and pepper to taste	1½ cups of milk

Chop fish fine, add butter, eggs, bread crumbs and mix all together. Put into buttered bake dish and bake until firm. Serve with white sauce, to which add 2 hard boiled eggs chopped, and a little parsley. *Mrs. G. E. Dean*

OYSTERS A LA KING

3 tablespoons butter	½ cup of mushrooms
1 small green pepper (chopped)	2 tablespoons flour
2 cups of oysters	1½ cups of milk
2 egg yolks	1 pimento
	1 teaspoon of lemon juice, salt
	2 egg yolks
	1 teaspoon of lemon juice, salt and paprika

Cut mushrooms and green pepper into small pieces, and cook in butter four minutes; add the flour and cook until frothy, but do not brown (place over hot water): add milk and stir until sauce boils; add oysters, chopped pimento and salt; heat thoroughly; beat egg yolks; add lemon juice, salt, paprika (all beaten together); stir these into hot mixture. Continue stirring until egg is cooked. Serve on toast or in patty shells. *Mrs. G. E. Dean*

SHRIMPS A LA CREOLE (*Service for Eight*)

2 pounds shrimps	1 pound can tomatoes
1 large pepper	1 large onion

Wash the shrimps thoroughly in cold water; shell them, rinse again. Brown one large cooking spoon of flour in large spoon of bacon grease; add chopped onion, brown; stir in tomatoes; add shrimps and pepper. Let cook about ten minutes, stirring continually; add two cups hot water. Season with salt, cayenne, thyme, bay leaf and parsley. Serve with rice cooked very dry in molds.

Mrs. C. P. Hunt

OYSTER COCKTAIL

For each dozen oysters take 1 tablespoon of horse-radish, a few drops of tobasco sauce, 1 tablespoon of lemon juice, 1 teaspoon Worcestershire sauce, 2 tablespoons of tomato catsup and 1 saltspoon of salt. Mix well and keep on ice until ready to serve. Drain the oysters from all liquor, and mix with the cocktail sauce just before serving.

Miss Mary Louise Stark

DEVILLED CRABS

1 pound crab meat
2 raw eggs
Lemon juice to taste

4 hard boiled eggs (chopped fine)
Melted butter (size egg)
Cayenne pepper and salt

Pack in crab shells and cover with buttered bread crumbs. Put shells on dripping pan, bake in oven about 35 minutes.

Mrs. Robert B. Schwartz

ADDITIONAL RECIPES

ADDITIONAL RECIPES

Meats

SCALLOPED CHICKEN

Stew a chicken and let stand in broth until cold. Remove from bones and put in large casserole with a small can of sweet pimentos cut in small pieces. Make a thin gravy with the broth, adding some cream if necessary to make enough to cover the chicken well. Cover with bread-crumbs that have been warmed in plenty of melted butter and brown in the oven. Be sure to use plenty of butter and make the crumbs about $\frac{1}{2}$ inch thick.

S. M. R. O'Hara

MEAT LOAF

2 pounds of steak, ground	1 pound fresh pork, ground
1 teaspoon salt	$\frac{1}{2}$ teaspoon pepper
1 onion minced	$\frac{1}{2}$ cup bread crumbs
1 teaspoon sage seasoning	
3 eggs broken into meat and mixed thorough.	

Put in a square pan and set in hot water in oven and bake 3 hours.

Mrs. J. B. Tobias

BEEF LOAF

2 pounds tender side of	$1\frac{1}{2}$ cup bread crumbs
round steak, chopped fine	1 egg
$1\frac{1}{2}$ cup sweet milk	Pepper and salt to taste

After packing firmly in pan to bake put a piece of butter in the middle, and cover with cracker crumbs.

Mrs. N. H. Myers

MEAT LOAF

1 pound ground beefsteak	$\frac{1}{2}$ pound ground pork loin
1 egg beaten	2 shredded wheat biscuits

Soaked in one cup milk. Salt and pepper to taste.
1 small onion ground fine. Bake $\frac{3}{4}$ hour in very hot oven.

Mrs. C. E. Strous

MEAT CROQUETTES

$\frac{1}{2}$ cup sweet milk
1 heaping tablespoon flour

1 egg
Salt and cayenne pepper

Beat egg, flour and seasoning together, stir into hot milk, let boil. Add a cupful of cooked meat ground fine. Set away to harden. When cold form into rolls. Roll on beaten egg, then in fine bread crumbs, and fry in deep lard. This will make five or six croquettes. *Mrs. Molly W. Kent*

ITALIAN CHESTNUT CROQUETTES

Shell and blanch enough Italian chestnuts to make 3 cups. Cook in highly seasoned chicken broth until soft. Cool and cut in very fine pieces. Melt $\frac{1}{4}$ cup butter, add $\frac{1}{2}$ cup flour, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, dash nutmeg; add these gradually to 1 cup chicken broth and $\frac{1}{2}$ cup hot cream. Continue stirring until sauce is smooth and glossy. Add chestnuts. There should be $1\frac{1}{2}$ cups. Spread on buttered platter to cool. Then shape in cones, roll in egg and bread crumbs, and fry in deep hot fat. Drain on wax paper and garnish each a white paper frill.

Mrs. J. B. Tobias

SAURE-BRATEN (*German*)

5 or 6 pounds rump roast

Remove fat and bones and pound well. Place in a crock. Season well with salt, pepper, cloves, bay leaves and onions. Cover well with vinegar. Put a saucer and plate on the meat to hold it down. (In summer the vinegar must be boiling, in winter cold). Let stand for one week, then prepare as any other roast. It may be cut up and stewed and served with dumplings. This is a good recipe to pickle rabbit for Hasenpfeffer. *Mrs. John Vincent Kosek*

BAKED SLICE OF HAM

Cut a slice of ham three inches thick. Rub well into it two teaspoons of dry mustard. Dissolve $\frac{1}{2}$ cup of brown sugar in $\frac{1}{2}$ cup of vinegar. Pour over ham and bake in hot oven (basting frequently) 45 minutes. *Mrs. J. C. Bell*

BAKED HAM (No. 2)

Thick slice ham. Pour enough milk in pan to bring to level of top of ham. 1 teaspoon powdered sugar. 1 teaspoon mustard. Sprinkle on top ham. Bake one hour.

Mrs. Ernest Smith

TOMATO SAUCE FOR MEATS

Take a can of tomatoes, strain through a sieve, boil five minutes with the juice of one lemon, a little onion juice, pepper and salt. Brown a tablespoon of flour in a tablespoon of butter, and with this thicken the tomato juice. A little sugar may be added if desired.

Mrs. T. F. Heffernan

SCOLLOPED HAM AND POTATOES

Place medium sized pieces of sliced smoked ham in bottom of baking dish, then add sliced raw potatoes, another layer of ham, and potatoes. Season as for scalloped potatoes, salt, pepper and butter. Add milk and a layer of bread crumbs on top. Bake for two hours. A fine supper dish.

Mrs. P. A. Meixell

BEEF OR LAMB POTPIE

2 pounds of meat (cook until tender)	4 small onions 4 small potatoes 4 small carrots
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Cut vegetables in half. When nearly done add dumplings made of 1 egg beaten light in cup; fill cup with sweet milk, add 1 cup flour, 1 teaspoon baking powder, salt; let cook slowly 15 minutes.

Mrs. C. E. Strous

BAKED LIVER

Take a whole calf's liver and put in baking pan with a little water in it. Cover the liver with sliced carrots, then with pieces of bacon. Cover the pan and cook until carrots are tender. Baste often. Salt to taste. *Kathleen Hand*

BROWN STEW

2 pounds lean beef, cut in cubes
2 tablespoons of dripping or olive oil

Dust each piece of meat in flour, then drop in hot fat and thoroughly brown. In a stew pan, have 1 pint of stock, gravy or just water. Let come to a boil and add 2 bay leaves, 1 teaspoon of kitchen bouquet, 2 stalks of celery, $\frac{1}{2}$ of onion, 2 teaspoon of salt, 1 teaspoon of paprika. Let boil a few minutes, then pour on the meat. Let cook slowly for 1 hour.

Dumplings for Above

1 pint of flour, $\frac{1}{2}$ teaspoon of salt, 2 teaspoons of baking powder. Mix with milk (about $\frac{3}{4}$ of a cup) to make dough quite stiff, drop dumplings a teaspoonfull at a time on the top of the meat. Cover with tight fitting lid. Keep covered for 20 minutes. It wants to boil but not cook too hard, or all gravy will be absorbed.

Mrs. Burton A. Courtright

POT ROAST

Buy the upper part of tender side of round of beef, about 5 pounds. Put in pot with one inch of water, add a small teaspoon of thyme and two onions chopped fine which are spread over both sides of meat. Cook very slowly about one and a half to two hours, turning meat often. Add potatoes and carrots one hour before meat is done. Keep pot covered tightly and let the roast simmer gently on back of stove. Salt to taste.

Mrs. J. M. Colton (sent by Kathleen Hand)

GOULOSH

1 pound hamburg steak
Cook $\frac{3}{4}$ cup rice and add
to mixture

1 medium onion, cut fine
 $\frac{3}{4}$ cup of large can tomatoes
salt, pepper

Mix together, put in baking dish, with fine bread crumbs over top, dotted with butter. Bake $\frac{3}{4}$ hour.

Mrs. R. D. Potter

POULET CREOLE

2 very fine chickens	2 tablespoons butter
2 tablespoons flour	6 large fresh tomatoes
6 fresh sweet green peppers	2 cloves of garlic
3 large onions	3 sprigs each of thyme and parsley
2 bay leaves	1 pint consomme or boiling water
Salt and pepper to taste	

Take two spring chickens, clean them nicely and cut into pieces at the joints. Season well with salt and pepper. Put two tablespoons of butter into a stewpan, and when it melts, add the chickens. Let this brown slowly for a good five minutes. Have ready three large onions sliced. Add these to the chickens and let them brown. Every inch must be nicely browned, but not in the slightest degree burned. Add two tablespoons of flour, let this brown. Then add the six large fresh tomatoes nicely sliced, and let these brown. Cook very slowly, allowing the mixture to simply simmer. Add chopped parsley, thyme and bay leaf, and two cloves of garlic finely minced. Let all brown without burning. Cover and let it smother over a slow but steady fire. The tomato juice will make sufficient gravy as yet. Add a half dozen green peppers, taking the seeds out before adding and slicing the peppers very fine. Stir well. Let all smother steadily for twenty minutes at least, keeping well covered and stirring occasionally. When well smothered, add one cup of consomme. Let it cook again for a full hour, very, very slowly over a steady fire, and season again to taste. Cook ten minutes and serve hot.

Mrs. C. P. Hunt

BRUNSWICK STEW

1 pound veal	½ pound salt pork
1 quart tomatoes	1 pint shelled lima beans
3 onions	4 large potatoes, diced
1 stalk celery (1 part)	6 ears corn, cut off the cob

Take part of pork and fry out a little to get fat for frying the onions slightly. Put veal and rest of pork in a kettle with one pint of water; add tomatoes and fried onions and celery and cook all together on the back of the stove, adding the other vegetables as judgment tells you. Season with salt and pepper.

Miss L. J. Sprague

CROQUETTES

1 cup milk
1 cup cracker crumbs
Butter, size of egg

2 cups finely chopped meat
 $\frac{1}{2}$ medium size onion, ground
1 teaspoon flour
3 eggs

Melt butter, stir in flour, add milk and cook until thick. Add meat, onion, eggs and cracker crumbs. Season with salt and pepper. Mold and roll in cracker crumbs and fry.

Mrs. L. J. Sprague

MEAT LOAF

1 pound veal, ground
1 pound pork, ground
2 cups milk
 $\frac{1}{2}$ teaspoon cayenne
Bay leaf
Small onion

1 pound beef, ground
6 crackers
1 tablespoon salt
Little nutmeg
 $\frac{1}{2}$ teaspoon ginger
Juice of lemon

Bake in slow oven 2 hours.

Mrs. H. G. Murray

ADDITIONAL RECIPES

ADDITIONAL RECEIPES

Vegetables

BAKED CORN PUDDING

12 ears corn	4 eggs
1 tablespoon sugar	1 teaspoon flour
1 tablespoon butter	1 pint milk
Salt and pepper to taste	

Grate 12 ears corn. Place in baking dish and stir in yolks of eggs, well beaten; then add the well beaten whites. Bake $\frac{1}{2}$ to $\frac{3}{4}$ of an hour. It is possible to use fewer eggs if desired.

Mrs. George Shepherd

CORN CROQUETTES

1 dozen ears corn or 1 can corn	1 tablespoon butter
2 tablespoon flour	$\frac{1}{2}$ teaspoon salt
	$\frac{1}{8}$ teaspoon pepper

Put corn in double boiler; when hot add rest of ingredients and cook 2 or 3 minutes, then turn out on a greased platter. When cool form into croquettes. Dip in egg and cracker and fry in deep fat.

Mrs. Fearon B. Bell

STUFFED TOMATOES

3 tablespoon cooked rice	1 tablespoon chopped parsley
1 teaspoon onion	1 tablespoon butter
Salt	

Cook together for several minutes, or until thick. Let cool. Scoop out 6 tomatoes and stuff with mixture, adding cracker crumbs on top; bake 20 minutes.

Mrs. Fearon B. Bell

RICE A LA CREOLE

1 onion	1 slice cooked ham
1 tablespoon butter	1 cup boiled rice
2 cups cooked tomatoes	Salt and paprika

Miss Isabel Smith

GLAZED PARSNIPS

6 large parsnips
2 tablespoons brown sugar

2 tablespoons butter
Pepper and salt

Cook and pare parsnips; cut lengthwise. Dust with pepper and salt; melt butter and sugar together; dip slices of parsnip in this. Arrange in a baking pan and bake until a rich brown.

Mrs. A. C. Stahl

GREEN PEAS (*French Way*)

Shell the peas and wash them; drain them. Toss them in as much flour as they will pick up. Melt a good tablespoon of butter in a pan and toss peas in it until they are nicely greased all over. Add teaspoon of sifted sugar and one of salt and one good head of lettuce, washed, but not pulled apart too much, then add enough water to come halfway to peas, as they lie in the pan, and simmer quietly until the peas are tender. Do not strain the peas before you serve them; serve them in the same sauce they have made for themselves; it is a green cream sauce, sweet and smooth and very good.

Mrs. Paul Sterling

CHEESE AND SPINACH ROLL

2 quarts spinach
1 tablespoon butter

1 cup grated cheese
 $\frac{1}{4}$ teaspoon salt
Bread Crumbs

Cook spinach in water for 10 minutes. Drain off water, add butter and cook until tender and chop. Add grated cheese and bread crumbs enough to make mixture sufficiently stiff to form into a roll or leave moist and cook in baking dish.

Mrs. P. A. Meixell

EGG PLANT (WITH HOT LEMON SAUCE)

Slice egg plant rather thick; then cut into strips (like French fried potatoes). Soak in salt water for an hour. Dry the egg plant in a tea towel and dip in thin batter made of one egg, a little milk and flour. Then fry in deep fat until brown. Serve with hot lemon sauce.

Ruth A. Halsey

SCOLLOPED BAKED CABBAGE

1 heaping tablespoon flour	1 tablespoon sugar
$\frac{1}{2}$ scant teaspoon mustard	1 tablespoon butter
5 tablespoons grated snappy English Cheese	
1 head of cabbage	

Blend flour, sugar and mustard together. Melt and add butter and cheese to dry ingredients. Add also $1\frac{1}{2}$ cups of cabbage water, cook and thicken. Add this to chopped cabbage, place in buttered baking dish, place strips of bacon on top and bake one-half hour or until nicely browned. Cook medium head of cabbage in salt water (cut cabbage in eight pieces) for half hour. *Mrs. P. A. Meixell*

BEAN LOAF

3 cups canned beans	$\frac{1}{2}$ pound grated cheese
Bread crumbs	Onion to flavor

Put beans through meat grinder. Add cheese and salt; enough dry bread crumbs to form into a loaf. Bake in moderate oven, basting with water and savory fat or drippings. Serve with tomato sauce. *Mrs. J. B. Russell, Jr.*

HOT LEMON SAUCE

$\frac{1}{3}$ cup butter	Yolk 2 eggs
$\frac{1}{2}$ teaspoon salt	Dash paprika
Juice $\frac{1}{2}$ lemon	$\frac{1}{2}$ cup hot water

Mix butter, yolks eggs, salt and paprika together and stir in gradually one-half cup hot water. Cook carefully, stirring every minute until removed from fire, which will be only a minute or two. Then add the lemon juice (more if desired) and serve at once. *Ruth A. Halsey*

CANDIED SWEET POTATOES

Cut in half, sweet potatoes. Place in pan (but do not put one on top of the other). Make syrup of 2 cups of brown sugar, butter size of an egg, 1 cup of hot water. Pour over potatoes, and bake in slow oven. Baste occasionally. Add more water, if they brown too fast.

Agnes M. Giering

STUFFED GREEN PEPPERS

6 mushrooms finely chopped	1 cup raw veal finely chopped
$\frac{3}{4}$ cup soft bread crumbs	6 green peppers
$\frac{1}{2}$ onion chopped	2 tomatoes chopped
2 tablespoons butter	Salt

Cook peppers in boiling water three minutes. Cut a slice from stem end and remove seeds. Cook onions and mushrooms in butter five minutes. Add veal and tomatoes and cook five minutes. Season and fill peppers with mixture. Put in a buttered baking pan and bake thirty minutes in a hot oven, adding enough white stock to prevent peppers from burning.

Mrs. F. N. Rupprecht

STUFFED EGG PLANTS

Select medium sized egg plants, cut in half lengthwise, soak in cold salt water for one hour; wash in clear water and boil until soft. Scoop out, being careful not to break the skin. Put in the chopping bowl with one onion, one pod garlic, parsley, one bell pepper, half pound can tomatoes, half pound shrimps that have been scalded and picked, one cup bread crumbs, pinch of cayenne; chop very fine. Fry together in butter, fill skins with this mixture, sprinkle with bread crumbs and run into hot oven for few minutes.

Mrs. C. P. Hunt

GLAZED CARROTS

Boil and pare young carrots. Make a syrup of one cup of brown sugar and a little water. Add one tablespoon of butter, and cook five minutes. Then add carrots and cook in frying pan until they are a nice golden brown.

Mrs. Charles H. Miner

BAKED BANANAS

Put 2 tablespoons butter in a baking dish with 4 tablespoons sugar and one cup hot water, and let cook for 15 or 20 minutes. Then add juice of half a lemon, and lay in as many peeled and quartered bananas as you need, and bake about 20 minutes.

Miss Anna Hunt

SWEET POTATOES AND APPLES

Pare several sweet potatoes and cut in $\frac{1}{2}$ inch slices, pare several apples, take out core, and slice round in $\frac{1}{2}$ inch slices. Put a layer of the sweets in a casserole dish, season with salt and then put a layer of apples and sprinkle generously with sugar, another layer of sweets and apples; cut $\frac{1}{2}$ cup butter in small pieces and put on top; add $\frac{1}{2}$ cup water, cover the casserole and bake until done.

Mrs. J. B. Tobias

MACARONI

Parboil enough macaroni to fill medium sized casserole when cooked. Add to the macaroni about $\frac{1}{2}$ cup of grated cheese, and pour over the macaroni one can of tomato soup. Put in oven and bake slowly for half an hour.

Mrs. O. R. Mullison

ADDITIONAL RECEIPES

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Bread and Rolls

BROWN BREAD

1 cup graham flour	1 cup rye flour
1 cup corn meal	$\frac{1}{2}$ cup molasses
3 level teaspoons soda	1 teaspoon salt
2 cups sour milk or buttermilk	

Sift altogether, add molasses and milk. Pour in three one pound baking powder cans and place them in a kettle of water. Steam three hours. *Mrs. C. H. Lecher*

CINNAMON BUNS

1 teaspoon salt	3 tablespoons sugar
1 teaspoon cinnamon	4 tablespoons butter
1 cup scalded milk (cool)	1 cup flour
1 cake yeast softened in 2 tablespoons lukewarm water	
1 unbeaten egg yolk	

Beat all together. Add $1\frac{1}{2}$ or two cups of flour, $\frac{1}{2}$ cup currants or seeded raisins. Beat well. Let rise; cut down; let rise; shape; let rise. These are sticky, but if dough is allowed to stand on board, it can be handled easily.

Mrs. J. H. Doughty

SOUTHERN BISCUIT

2 cups bread flour	2 rounding teaspoon baking powder sifted in the flour
Salt	$\frac{7}{8}$ of cup of sour milk or cream
$\frac{1}{4}$ cup shortening (cut in flour)	
1 level $\frac{1}{2}$ teaspoon soda dissolved in milk	

Knead lightly and cut with small cutter. *Mrs. Mollie Kent*

SOUTHERN LIGHT BISCUIT

1 heaping pint of flour	1 cup sweet milk
1 teaspoon salt	1 heaping tablespoonful of lard
2 teaspoons baking powder	

Bake in hot oven.

Mrs. E. Shaw Jones

PARKER HOUSE ROLLS

2 cups scalded milk	1 teaspoon salt
4 tablespoon sugar	$\frac{1}{3}$ cup sugar

Let cool; then add 1 yeast cake softened in $\frac{1}{4}$ cup lukewarm water, 5 or 6 cups flour. Beat. Knead until dough does not stick. Let rise; cut down; let rise again. Shape, and let rise until light.

Mrs. J. H. Doughy

EMERGENCY BISCUIT

1 cup milk	2 cups flour
4 teaspoons baking powder	$\frac{1}{2}$ teaspoon salt

Mix and sift twice. Then add two tablespoons butter worked in with finger tips. Milk enough so that the mixture may be dropped from a spoon without spreading. Drop by spoonfuls on a buttered pan $\frac{1}{2}$ inch apart, or in muffin rings or patty pans. Bake in a hot oven about 10 to 15 minutes.

Miss Anna Hunt

CHEESE DROP BISCUITS

2 cups flour	1 teaspoon salt
4 teaspoons baking powder	$\frac{1}{2}$ teaspoon paprika
2 tablespoon butter	$\frac{1}{2}$ cup grated cheese
	1 cup milk

Mix flour, salt, baking powder and paprika; cut in butter; add grated cheese and then the milk. Drop from spoon on baking sheet. Bake in hot oven. More cheese may be added if desired.

Mrs. Paul Sterling

DATE MUFFINS

$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ cup sugar
2 eggs	2 cups of flour
3 teaspoons baking powder	$\frac{1}{2}$ cup milk
$\frac{3}{4}$ cups dates (chopped)	Salt

Mix shortening and sugar together, then beaten yolks of eggs; flour with B. Powder alternating with milk; salt, nutmeg to flavor and stiffly beaten whites of eggs. Sprinkle tops with sugar for glazing.

Mrs. A. J. Robbins

POP OVERS

2 cups flour
2 cups milk

3 eggs
 $\frac{1}{2}$ teaspoon salt

Beat eggs very light; add milk and salt; pour very gradually on flour, stirring all the while. If any lumps occur, strain through sieve. Heat irons very hot; grease well and fill half full. Bake in hot oven 20 to 25 minutes.

Mrs. Chas. F. Murray

GRAHAM MUFFINS

Mix one-third cup of butter or other shortening with one cup of dark molasses. Add one cup of milk, two eggs well beaten, one cup of bran, one cup of seeded raisins, and one teaspoon of baking soda. Enough Graham flour to make a batter. Bake in gem pans about twenty-five minutes.

Mrs. Chas. H. Miner

WHEAT MUFFINS

$\frac{1}{2}$ level teaspoon salt
2 cups flour

1 cup milk
3 tablespoons melted butter
2 heaping teaspoons baking-powder

Mix together flour, salt, milk and melted butter. Beat hard until smooth, then add baking powder stirred in a little flour. Bake in muffin pans in a brisk oven.

Miss Cornelia Stark

RUSKS

1 cup butter
1 pint milk

1 cup sugar
1 cake yeast
2 eggs

Cream butter and sugar; add milk scalding hot; let it cool; then add the well beaten eggs, yeast and flour for batter. Beat well and add gradually flour until medium stiff. Keep moderately warm over night. Mix enough flour for a soft dough and kneed lightly. Let it raise again. Mould into biscuits and keep warm until very light. Bake in moderate oven.

Mrs. C. F. Murray

BREAD AND ROLLS

RUSKS

1 cup bread yeast	$\frac{1}{2}$ cup scalded milk
1 egg	$\frac{1}{2}$ cup melted butter
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon saleratus in little water
1 teaspoon cinnamon	Salt

To yeast add scalded milk and let cool. Then add egg; then flour, and stir until thick as pancakes; let rise. Then add melted butter, sugar, saleratus, cinnamon and salt. Knead in loaf and let rise. Shape in biscuits; let rise and bake.

Mrs. Fearon B. Bell

SHREDDED WHEAT BISCUIT

6 cups wheat flour	1 tablespoon lard
2 Shredded Wheat biscuits	1 tablespoon salt
1 tablespoon molasses	1 cake Magic yeast
1 pint lukewarm water	

Pour the water upon the biscuits; when the biscuits have softened add the ingredients with 6 cupfuls wheat flour. Beat very thoroughly at night. When light in the morning divide the mixture, without beating or threading, into two loaves, and when it becomes light in pans, bake in a moderate oven forty minutes or more.

Mrs. C. F. Murray

GRAHAM GRIDDLE CAKES

1 pint graham flour	2 eggs
1 teaspoon salt	1 quart buttermilk
1 level teaspoon baking soda.	

Sift flour and mix the bran back again. To flour add buttermilk; then beaten eggs. Dissolve soda and stir in. Make very thin batter.

Katherine Parsons

TWIN MOUNTAIN MUFFINS

$\frac{1}{4}$ cup butter	$\frac{1}{8}$ cup sugar
1 egg	$\frac{3}{4}$ cup milk
2 cups flour (sifted)	3 teaspoons baking powder

Cream butter, add sugar and cream, then add well beaten egg. Sift B. P. flour, and salt. Add to mixture alternating with milk. Bake in moderate oven.

Mrs. Cleon Hanson.

SHREDDED WHEAT BREAD

3 Shredded Wheat biscuits	1 pint boiling water
1 teaspoon salt	1 tablespoon lard
1/2 cup molasses	1/2 yeast cake
6 cups flour	

Pour boiling water over biscuits and add salt, lard and molasses. When lukewarm add yeast and flour. Stir well with a spoon; let rise over night, and in the morning turn down and let it rise again. Spoon in pans and rise again and bake slowly one hour. *Claire R. Tubbs.*

WAFFLES

2 cups flour	2 cups milk
3 eggs	2 large tablespoons butter
2 tablespoons sugar	1 teaspoon salt

Beat yolks of eggs; add milk and melted butter; then the flour and salt. Beat light and then add the whites of eggs, beaten stiff. *Mrs. T. F. Heffernan*

WAFFLES

3 eggs	2 cups milk
1 tablespoon sugar	1 teaspoon salt
1 1/2 teaspoon baking-powder	2 level cups flour

Beat yolks; add milk, flour sifted with sugar, salt and baking-powder. Cut in stiff beaten whites of eggs. Have waffle iron sizzling hot; put in plenty of frying fat (do not use butter). Drop one tablespoonful of mixture in each compartment of iron and turn almost immediately. The two essential things for good waffles: a hot iron and plenty of frying fat. *Katherine Parsons*

NUT BREAD

1 cup milk	1 cup nuts
1 cup sugar	1 cup chopped raisins
1 egg	2 teaspoons baking powder
Pinch salt	3 cups flour

Raise twenty minutes and bake forty-five minutes.

Mrs. Frank Crane

BREAD AND ROLLS

NUT BREAD

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|--------------------|---|
| 1 cup of sugar | 1 egg (beat and add sugar gradually,
beating hard) |
| 1½ cup of milk | 1 cup of chopped nuts (English and
Black walnuts) |
| 4 cups flour | 3 teaspoons of baking powder |
| ½ teaspoon of salt | ½ cup raisins, dates or figs, chopped |

Let raise one-half hour. Bake about one hour in moderate oven—350 degrees. *Mrs. A. J. Robbins*

NUT BREAD

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|---|--|
| 3 cups of flour (two of bran
and one of white) | 1 cup of milk |
| 1 cup raisins | 1 cup broken nut meats |
| | 1 cup molasses |
| | 1 teaspoon soda dissolved in hot water |

Mix in order given and bake in a loaf. *Mrs. Clift*

NUT BREAD

- | | |
|---------------------------|--------------------|
| 1 egg | 1½ cups milk |
| 1 cup sugar | 3½ cups flour |
| 4 teaspoons baking powder | 1 cup chopped nuts |

Beat all together and let it stand twenty minutes. Bake in long narrow tin. *Mrs. J. C. Bell*

NUT BREAD

- | | |
|--------------------------|------------------|
| ½ pound nuts | ¼ pound butter |
| 1 pound raisins (seeded) | ¼ pound lard |
| 1 pound Sultana raisins | 2 cups sour milk |
| 2 cups sugar | 6 cups flour |
| | 1 teaspoon soda |

Do not dissolve soda, but sift in with flour, same as baking-powder. This helps retain gas in mixture and makes bread light. Bake in slow oven. *Mrs. S. V. French*

NUT BREAD

- | | |
|-----------------|---------------------------|
| 1 cup milk | 1 cup brown sugar |
| 1¼ cups flour | 3 teaspoons baking powder |
| ½ teaspoon salt | 1 cup raisins |
| 1 cup nut meats | 1 unbeaten egg |

Mrs. Frank L. Scott

NUT BREAD

1 egg	$\frac{3}{4}$ cups sugar
4 cups flour	1 cup nuts (chopped fine)
1 teaspoon salt	$1\frac{1}{2}$ cup milk
	4 teaspoons baking powder

Beat egg and fill cup with milk; then add 1 more cup milk and rest of ingredients. Let raise 20 minutes and bake in a moderate oven 45 minutes. *Mrs. Martin F. Murray*

PEANUT BUTTER BREAD

$\frac{1}{2}$ cup peanut butter	$3\frac{1}{2}$ cups bread flour
$\frac{1}{2}$ cup sugar	3 teaspoons baking powder
1 egg	1 cup milk
	$\frac{1}{2}$ teaspoon salt

Cream the peanut butter and sugar. Add the egg well beaten. Mix and sift the dry ingredients and add alternately with the milk. Beat the entire mixture well and place in well-greased bread tin. Bake in a 350 degrees F. oven about 50 minutes. *Mrs. J. P. Breidinger*

GRAHAM BREAD

1 egg	1 cup molasses
1 cup butter	1 cup milk
1 cup white flour	1 teaspoon salt
1 teaspoon soda	1 cup raisins

Graham flour, enough to make batter stiff enough to drop from spoon

Bake $1\frac{1}{2}$ hours in slow oven. *Mrs. George Fenner*

CORN BREAD

1 cup yellow cornmeal	1 cup boiling water
1 cup bread flour	$\frac{1}{4}$ cup sugar
5 teaspoons baking powder	$\frac{3}{4}$ teaspoon salt
$\frac{1}{2}$ cup milk	1 egg
	3 tablespoons melted butter

Pour boiling water over cornmeal. When cold, add sifted together bread, flour, salt, sugar and baking powder. Add alternately milk and well beaten egg and add melted butter last. Bake for 25 or 30 minutes in 450 degrees.

Mrs. H. W. Merritt

BREAD AND ROLLS

CORN BREAD

1 cup corn meal	1 cup sweet or skimmed milk
1 cup wheat flour	$\frac{1}{4}$ cup sugar
1 egg	Salt
	2 tablespoons melted butter

Bake one-half hour in a fairly hot oven. *Mrs. J. S. Warner*

BRAN BREAD

2 cups bran flour	2 cups wheat flour
1 cup scalded milk	1 teaspoon soda dissolved in hot milk
1 teaspoon salt	
	1 cup molasses

Mix well and bake in moderate oven. *Mrs. J. B. Russell, Jr.*

OATMEAL BREAD

1 cake Fleischman's yeast	2 tablespoons lard or butter, melted
$\frac{1}{2}$ cup lukewarm water	4 cups sifted flour
2 cups boiling water	1 teaspoonful salt
2 cups rolled oats	$\frac{1}{2}$ cup brown sugar

Pour two cups of boiling water over oatmeal, cover and let stand until lukewarm. Dissolve yeast and sugar in one-half cup lukewarm water, add shortening and add this to the oatmeal and water. Add one cup of flour, or enough to make an ordinary sponge. Beat well. Cover and set aside in a moderately warm place to rise for one hour, or until light. Add enough flour to make a dough (about three cups) and the salt. Knead well. Place in a greased bowl, cover and let rise in a moderately warm place until double the bulk—about one and one-half hours. Mold into loaves, fill well-greased pans half full, cover and let rise again about one hour. Bake forty-five minutes in a hot oven.

Miss Lydia Patten

GOOD JOHNNY CAKE

$\frac{1}{2}$ cup corn meal	$\frac{1}{2}$ cup butter
$\frac{1}{2}$ cup sugar	2 teaspoons baking powder
2 cups flour	1 cup sweet milk
	2 eggs

Miss L. J. Sprague

BROWN BREAD

2 cups graham flour

 $\frac{1}{2}$ cup sugar1 level teaspoon baking
powder $\frac{1}{2}$ cup chopped walnuts

1 cup white flour

 $\frac{1}{4}$ teaspoon salt

1 level teaspoon baking soda

 $1\frac{1}{2}$ cup milk (sweet or sour) $\frac{1}{2}$ cup chopped raisins

Bake like white bread, 45 minutes. Very good.

Mrs. S. A. Hull

ADDITIONAL RECIPES

Salads and Salad Dressings

TUNA FISH SALAD

- | | |
|--|---|
| 1 tablespoon gelatin
(dissolved in $\frac{1}{4}$ cup cold
water) | 1 cup tuna fish |
| $\frac{3}{4}$ cup salad dressing | $\frac{1}{2}$ cup chopped celery |
| $\frac{1}{2}$ teaspoon salt | 2 tablespoons chopped stuffed
olives |
| 2 teaspoons vinegar or lemon juice | Dash of red pepper |

After you separate the fish, add celery, etc.; then add the gelatin to the salad dressing and mix all together. Turn the salad into a mold and chill. Serve on lettuce leaves.

Mrs. P. Adams

PERFECTION SALAD

- | | |
|---|--------------------------------|
| 1 envelope gelatin | $\frac{1}{2}$ cup cold water |
| $\frac{1}{2}$ cup mild vinegar | 2 tablespoons lemon juice |
| 2 cups boiling water | $\frac{1}{2}$ cup sugar |
| 1 teaspoon salt | 1 cup cabbage, finely shredded |
| 2 cups cleery, cut in small pieces (you may reverse the last two quantities or use $1\frac{1}{2}$ cups of each) | |
| 2 pimentos, cut in small pieces | |

Soak gelatine in cold water five minutes. Add hot water and then sugar, vinegar, lemon juice and salt. Then strain and set aside to cool. When it begins to thicken add the vegetables and put in a flat dish to finish hardening. When ready to serve cut in squares and place on lettuce, putting mayonnaise on top.

M. R. B.

GRAPE FRUIT SALAD

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|-------------------------------------|--------------------------|
| 1 tablespoon granulated
gelatine | 2 tablespoons cold water |
| $\frac{3}{4}$ cup grape fruit juice | 1 cup boiling water |
| | 4 tablespoons sugar |

Soak gelatine in cold water for five (5) minutes; dissolve it, with the sugar, in the boiling water. Add grape fruit juice. Fill individual molds, or one mold. Serve with lettuce and mayonnaise. Sprinkle nuts on top.

Lucy S. Barnes

FROZEN SALAD

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|--|--|
| 2 cakes Philadelphia cream
cheese | 1 cup boiled dressing |
| 1 medium sized bottle Mara-
schino Cherries | 1 large can pineapple |
| | $\frac{1}{8}$ pound English walnut meats |
| | 1 pint whipped cream |
| | $\frac{1}{2}$ pint cream, to thin cheese |

Pack in ice; salt and let stand for four hours.

Mrs. W. J. Hunsinger

BOILED DRESSING FOR FROZEN SALAD

- | | |
|--------------------|------------------------------------|
| 1 cup sugar | 2 tablespoons flour |
| 2 teaspoons salt | 2 eggs |
| 1 teaspoon mustard | Paprika |
| | 2 teaspoons vinegar or lemon juice |

Cook in double boiler until thick. *Mrs. W. J. Hunsinger*

MARGUERITE SALAD

8 hard boiled eggs

Mayonnaise (boiled or sour cream salad dressing may be used)

Place sixteen small crisp lettuce leaves on a platter, placing two leaves together to make a shell. Cut the whites of 8 hard boiled eggs into rings. Place these on lettuce for petals.

Mrs. P. A. Meixell

SPRING SALAD

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|----------------------|---------------------|
| 2 cups chopped apple | 1 cup chopped onion |
|----------------------|---------------------|

Mix with mayonnaise. Garnish with strips of mango.

Mrs. C. E. Banker

BOLIVIA SALAD

- | | |
|---|--|
| $1\frac{1}{2}$ cup cold boiled potatoes | 3 eggs (hard boiled) |
| $\frac{1}{2}$ tablespoon chives | $1\frac{1}{2}$ tablespoons red peppers |

Cut boiled potatoes in half inch cubes; there should be $1\frac{1}{2}$ cups. Add the eggs, finely chopped; then red peppers finely chopped, and last, the chives finely chopped. Pour a cream dressing over all, and serve in nests of lettuce leaves.

Mrs. James Thomas

TOMATO JELLY SALAD

2 cups tomatoes	1 teaspoon sugar
1 slice onion	1¼ tablespoons granulated gelatine
¼ bay leaf	⅓ cup cold water
3 cloves	1 teaspoon salt
	⅓ teaspoon pepper

Mix first five ingredients, bring to a boiling point and let cook fifteen minutes. Then rub through a sieve. Add gelatine dissolved in cold water, salt and pepper. Pour into individual molds and chill. Serve on lettuce with mayonnaise or horseradish sauce. *Mrs. F. N. Rupprecht*

BOILED MAYONNAISE

4 yolks of eggs(beaten)	1 pinch salt
2 small teaspoons sugar	1 small teaspoon mustard
7 tablespoons melted butter	4 tablespoons vinegar

Put in double boiler and boil, stirring until it thickens. Add white of one egg (beaten stiff). Before serving, add 1 pint of whipped cream. *Mrs. John B. Smith*

MAYONNAISE

1 tablespoon corn starch	2 tablespoons flour
1 tablespoon sugar	½ cup water and vinegar mixed
1 teaspoon salt	¼ teaspoon cayenne
1 teaspoon butter	½ teaspoon mustard

Boil together in double boiler one-half hour. Just before removing stir in one well beaten egg. After this mixture is cold, beat in with a Dover beater 1 cup of any salad oil. When beginning to beat pour in a teaspoon at a time. After four or five beatings with this quantity increase the amount until cupful is used. *Mrs. H. G. Murray*

MAYONNAISE WITHOUT OIL

Yolks of 4 eggs	½ teaspoon salt
1 teaspoon mustard	1 tablespoon sugar
1 teaspoon flour	Sift of cayenne pepper
Butter size of egg	1 cup milk or cream
½ cup vinegar	

Mix in exact order as given. Stir over fire in double boiler until thick as cream. *Mrs. J. S. Rinehimer*

BOILED MAYONNAISE FOR FRUIT SALADS

Melt 8 tablespoons butter. Beat well four egg yolks, to which has been added two teaspoons mustard, two teaspoons salt and four teaspoons sugar. Add melted butter and alternate with four tablespoons vinegar. Boil until thick, stirring constantly; then add this mixture slowly to the stiffly beaten whites. Set aside to cool and thin with milk or cream.

Mrs. E. J. Fisher

PARISIAN SALAD DRESSING

2 hard boiled eggs, chopped fine	1 cup olive oil
2 tablespoons capers, chopped fine	8 tablespoons vinegar
1 teaspoon paprika	Grated onion to taste
	A little sugar
	2 tablespoons chili sauce

Mix together and shake or beat well before using on plain lettuce.

Mrs. J. B. Russell Jr.

BOILED SALAD DRESSING

3 tablespoon sugar	2 teaspoons flour
$\frac{1}{2}$ teaspoon salt	Dark cayenne pepper
Scant teaspoon mustard	1 cup water, hot or cold
	1 tablespoon butter

Mix together the first five ingredients, stir in 3 eggs and add $\frac{1}{2}$ cup mild vinegar. Boil until it thickens. Better results if double boiler is used. Use plain for vegetable salad. Add whipped cream for fruit salad.

Mrs. Gomer Davis

COLD SLAW DRESSING

1 teaspoon cornstarch in saucepan	$\frac{1}{2}$ cup milk (add gradually)
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Stir over fire until it thickens. Take from fire and add:—

2 tablespoons butter	Yolk of 2 eggs
1 teaspoon salt	1 saltspoon black pepper
	2 tablespoons vinegar

Press through a sieve and stand aside to cool.

Miss Isabel Smith

COLD SLAW DRESSING

$\frac{1}{2}$ cup of vinegar	$\frac{1}{2}$ cup of water
1 tablespoon of flour	$\frac{1}{4}$ teaspoon of mustard
$\frac{1}{2}$ teaspoon of salt	1 tablespoon of sugar
1 egg	$\frac{1}{4}$ teaspoon pepper

Beat dry ingredients together. Add the vinegar and water and let it boil until it thickens. When it cools, pour over the slaw.

Mrs. S. T. Nicholson

MAYONNAISE DRESSING

2 egg yolks	3 teaspoons powdered sugar
1 teaspoon mustard	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ teaspoon paprika	2 teaspoons lemon juice
	2 teaspoons vinegar

Beat for 2 minutes, then add gradually 1 cup olive oil.

Mrs. Q. G. Frey

COLD SLAW DRESSING

1 cup of vinegar	1 cup of sugar
2 eggs	$\frac{1}{2}$ teaspoon mustard
Pinch salt	1 tablespoon flour
	Butter size of egg

Cook until thick.

Mrs. Frank Crane

CREAM DRESSING FOR CABBAGE

2 eggs, well beaten	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ teaspoon dry mustard	1 teaspoon salt
1 tablespoon melted butter	$\frac{1}{2}$ cup vinegar
	3 tablespoon sugar

Cook all together in double boiler. When cold, pour over finely shredded cabbage.

Mrs. J. C. Bell

DRESSING FOR FRUIT SALAD

3 tablespoons vinegar	3 tablespoons sugar	Yolks of 3 eggs
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Put in double boiler and cook to a cream like custard. Let cool. Add $\frac{1}{2}$ pint whipping cream (which has been whipped stiff). Add to custard; beat together and put on fruit just before serving.

Mary E. Steelman

DRESSING FOR FRUIT SALAD

$\frac{1}{2}$ cup vinegar	1 cup sugar
1 tablespoon flour	3 teaspoons Coleman's mustard
1 teaspoon salt	Little pepper
3 eggs	3 tablespoons butter

Heat vinegar and sugar. Mix dry ingredients. Beat eggs and add to dry ingredients. Mix well; add vinegar and butter. Cook in double boiler until thick. As you use, add whipped cream.

Miss Isabel Smith

PINEAPPLE DRESSING FOR FRUIT SALAD

Juice of 1 can pineapple	1 tablespoon flour
2 eggs	$\frac{1}{2}$ cup whipped cream
1 or 2 tablespoons sugar	2 tablespoons butter

Mix flour and butter, add yolks and sugar beaten together; then add hot juice. Pour on whites beaten stiffly and cook in double boiler until thick. Cool and add the whipped cream.

Mrs. Theodore Alexander

DRESSING FOR FRUIT SALAD

Yolks of two eggs 2 tablespoons sugar 2 tablespoons vinegar

Cook until thick in double boiler. When cool, add $\frac{1}{2}$ pint of cream (whipped). This will keep for seven days.

Mrs. G. L. C. Frantz

SALAD DRESSING FOR PEARS

1 cup of olive oil	$\frac{1}{4}$ cup of lemon juice
6 tablespoons cane-sugar	4 tablespoons heavy cream

Shake well and shake before using. *Mrs. E. A. Wakeman*

ADDITIONAL RECEIPES

Eggs and Cheese Dishes

BAKED OMELETTE.

4 eggs beaten very light
1 pint of milk

1 tablespoon of flour
Salt and pepper

Bake in quick oven twenty (20) minutes.

Mrs. George Fenner

OMELETTE

1 teaspoon of flour
2 eggs

4 tablespoons of sweet milk
Salt to taste

Beat whites and yolks of eggs separately. To the yolks add the milk in which the flour has been mixed. Season with salt, and lastly add whites of eggs (which have been beaten until light). Have ready buttered frying pan, into which pour liquid. Let brown on bottom (on top of stove), then cover and put in oven for a few minutes. Turn out on plater, and serve.

Mrs. Eugene T. Geiring

OMELETTE

4 eggs
1 tablespoon flour

1 cup milk
Salt (pinch)

Beat egg yolks; add milk, flour, salt and stiffly beaten whites. Have pan and cover hot; then add 1 teaspoon butter. Pour in mixture. Cook slowly on top of stove.

Mrs. C. H. Lecher

OMELETTE A LA JOHNSON

2 cups ground round steak
1 cup ground pork
1 cup cracker or bread crumbs

1 cup canned tomatoes
1 or 2 eggs
Salt and pepper

Mix ingredients and place in casserole. Place peeled quartered potatoes on top and pour over all $\frac{1}{2}$ cup sweet milk. Bake 1 hour.

Mrs. Truman Evans

BAKED EGGS WITH CHEESE

4 eggs	1 cupful fine soft stale bread crumbs
1 cup grated cheese	$\frac{1}{4}$ teaspoon salt
	Dash of paprika

Break eggs into buttered baking dish or into ramkins, and cook in hot oven until they begin to turn white around edge. Cover with mixture of crumbs, cheese and seasoning; brown in very hot oven. The oven must be very hot, so as to cook eggs quickly. More or less cheese may be added as one wishes.

Mrs. P. A. Meixell

CHEESE RAMEKIN

Five slices of bread buttered and put in a flat baking dish. Cut up three-fourths of a pound of cheese in small pieces over the bread. Beat 3 eggs, $\frac{1}{4}$ teaspoon salt; add 3 cups milk. Pour over the bread, sprinkle with paprika and bake in a moderate oven $\frac{3}{4}$ of an hour.

Mrs. H. W. Merritt

CHEESE SOUFFLE

2 tablespoon flour	$\frac{1}{2}$ cup grated cheese
2 tablespoon butter	4 eggs
	1 pint of milk

Rub butter and flour together over fire; when they bubble add hot milk, season with pepper and salt. Add beaten yolks; cool the mixture. Add beaten whites, stirring all together thoroughly. Put in a well buttered baking dish and bake in a moderate oven from fifteen to twenty minutes.

Mrs. George Galland

CHEESE FONDUE

1 cup soft stale bread crumbs	1 cup scalded milk
$\frac{1}{4}$ cup mild cheese	1 tablespoon of butter
$\frac{3}{4}$ cup grated mild cheese	$\frac{1}{2}$ teaspoon salt
	3 eggs

Mix first five ingredients. Add yolks of eggs beaten thoroughly. Fold in stiffly beaten whites. Pour in greased baking dish. Bake about twenty minutes in moderate oven.

Mrs. A. J. Robbins

WELSH RAREBIT

1 tablespoon butter	$\frac{1}{4}$ teaspoon salt
1 tablespoon corn starch	$\frac{1}{4}$ teaspoon mustard
$\frac{1}{2}$ cup thin cream	Few grains cayenne
$\frac{1}{2}$ pound soft mild cheese	Toast or wafer crackers

Melt butter, add corn-starch, and stir until well mixed; then add cream gradually, while stirring constantly, and cook two minutes. Add cheese and stir until cheese is melted. Cut toast or wafer crackers into small pieces. Season and serve on wafer crackers or bread toasted on one side, rarebit being poured over untoasted side. Much of the success of a rarebit depends upon the quality of the cheese. A rarebit should be smooth and of a creamy consistency, never stringy. If stringy add one egg slightly beaten.

Mrs. J. A. Rees

TOMATO RAREBIT

Put one can of tomato soup into a double boiler. When hot, add one pound of cheese; cut into small pieces and cook until cheese is melted and mixed with the soup. Add red pepper to taste and one egg, slightly beaten. Stir well and serve on hot crackers or toast.

Mrs. T. F. Heffernan

CHEESE DISH

$\frac{1}{2}$ pound grated cheese in bottom of casserole	2 eggs beaten
2 large slices of bread	Butter size of walnut
	Seasoning and about $1\frac{1}{2}$ pint of milk

Soak bread in milk. Bake in oven. *Mrs. Irving Roe*

CHEESE SOUFFLE

2 tablespoons butter	1 cup grated cheese
3 tablespoons flour	3 eggs
$\frac{3}{4}$ cup milk	$\frac{1}{2}$ teaspoon salt
	Cayenne

Make white sauce from butter, milk, flour, salt and pepper; add yolks of egg and cheese. Cool and add to well beaten whites. Cook in buttered baking dish 20 to 25 minutes.

Mrs. Grant Cadwallader

CORN AND CHEESE SOUFFLE

Make cream sauce of three tablespoons of butter, 3 level tablespoons of flour, salt and pepper, 1 cup of milk, one cup corn pulp, $\frac{1}{2}$ cup grated cheese, yolks of 3 eggs beaten; add to cream sauce, fold in stiffly beaten whites of 3 eggs; turn into a greased baking dish, set in pan of hot water and bake in moderate oven until firm. Serve at once. *A Friend*

CHEESE BALLS

1 cup grated cheese

Whites of three (3) eggs beaten stiff

Mold into balls. Dip into eggs and bread crumbs. Fry in deep fat, quickly.

Mrs. John B. Smith

CHEESE SPREAD

5 small packages cream
cheese

1 cupful raisins

1 cup cocoanut

1 cup walnut meats (chopped)

2 tablespoons lemon juice

Mix this altogether with the hand, working it into a little, round, flat mold, saving out enough cocoanut to roll it in. Use to spread on crackers for an evening spread. This makes a large quantity.

Mrs. J. P. Breidinger

PERFECT WELSH RAREBIT

Select cheese which is not elastic, white or soggy. For a party of six $1\frac{1}{2}$ pounds is needed, and is best prepared in a chafing dish. Melt 1 ounce of butter; 3 tablespoons of milk, though a malt beverage (ale or beer) is better; a good sprinkling of paprika and a dash of cayenne (if cheese is good no salt is necessary). When this is hot add the cheese, which has been grated or broken into small bits. Now comes the chief test, which is in stirring and beating the batter. When stiff, add 3 teaspoons of prepared mustard and again stir till the mass bubbles. Have bread slices $\frac{1}{2}$ inch thick (better than toast) on hot plates and pour this thick batter over the slice and serve. *Mrs. S. J. Strass*

CHEESE SOUFFLE

Three eggs beaten separately, 1 tablespoon corn starch dissolved in 1 cup milk warmed. Pinch soda, salt and pepper to season. One cup grated cheese. Bake in moderate oven one-half hour.

Mrs. R. M. Scott

RICE, NUT AND CHEESE LOAF

2 eggs well beaten	1 cup chopped walnuts
2 cups boiled rice	2 cups bread crumbs
$\frac{2}{3}$ cup grated sharp cheese	2 tablespoons melted butter
1 small onion	Pinch of sage
3 leaves parsley	Salt and pepper

Milk enough to moisten nicely ; a few slices of cheese on top

Bake in moderate oven one-half hour. *Mrs. Ernest Pierson*

ADDITIONAL RECEIPES

Pies

COCOANUT CREAM PIE

3 cups milk
3 eggs
1 cup sugar

1 tablespoon flour
1 tablespoon corn starch
1 teaspoon vanilla

Heat the milk in the double boiler. Beat the yolks, flour, sugar, corn starch together and stir it into the milk, and let it boil until it thickens and stir it constantly. When it cools add vanilla and cocoanut. Use whites of eggs for meringue. Line the pie plate with crust; bake it in a hot oven first.

Mrs. S. T. Nicholson

COCOANUT PIE

Yolks of 2 eggs beaten light with 3 tablespoons sugar, 2 cups sweet milk, $\frac{1}{4}$ teaspoon salt, 1 cup shredded cocoanut, or same of fresh grated cocoanut. Line pie tin with crust, pour in filling and bake until solid, not too quickly. When done cover the top with meringue frosting.

Mrs. Harvey Kemmerer

CHOCOLATE PIE

Put in basin 1 pint milk. When boiling hot, add 4 tablespoons grated chocolate, 5 tablespoons sugar, 2 tablespoons corn starch dissolved in a little water, $\frac{1}{4}$ teaspoon salt, yolks of 2 well beaten eggs. Stir sugar, cornstarch and eggs together. Stir into the boiling milk and chocolate. Set basin over hot water, stir and cook until smooth. Put in baked crust. Put on top the two beaten whites of eggs and two tablespoons of sugar. Put in oven and brown a little. If you like you can add $\frac{1}{2}$ teaspoon vanilla. Can use two cups water in place of milk by using one rounded teaspoon butter.

Mrs. Harvey Kemmerer

RAISIN PIE

1 pound seeded raisins (wash)	1 pint water
1 cup sugar	1 tablespoon butter

Let simmer slowly about 15 minutes. Add grated rind and juice of 1 lemon and small pieces of citron. Then thicken with 1 rounded tablespoon corn starch. Instead of full top crust, place strips both ways across pie.

Mrs. Theodore Alexander

RAISIN PIE

1 cup sour cream	Pinch cinnamon, nutmeg and salt
$\frac{3}{4}$ cup sugar	3 egg yolks (beaten)
$\frac{3}{4}$ cup raisins (cut up)	1 tablespoon flour

Make flour into a smooth paste. Cook in double boiler until thick, put in baked crust and use egg whites for meringue.

Carrie Best Buckman

RAISIN PIE

1 cup raisins	1 cup water	1 cup sugar
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Boil till tender. Add 1 heaping tablespoonful flour, teaspoonful vinegar, butter the size of a large walnut, creamed together. Bake in a double crust when cold.

Mrs. Edith Shaw Jones

PUMPKIN PIE

2 eggs	1 level cup pumpkin (strained)
$\frac{3}{4}$ cups sugar	$1\frac{1}{2}$ cups milk
1 level spoon flour	$\frac{1}{2}$ spoon each ginger and cinnamon

Mrs. Molly Weston Kent

PUMPKIN PIE

3 cups of pumpkin	1 tablespoon cinnamon
1 cup of sugar	Mace or nutmeg
$1\frac{1}{2}$ pints of milk	1 teaspoon ginger
3 eggs	1 teaspoon salt

Beat whites of eggs stiff and add last. *Mrs. J. Epstein*

RHUBARB PIE

2 cups rhubarb
1 cup sugar

1 tablespoon flour
1 egg

Bake in double crust.

Mrs. W. L. J.

BUTTER SCOTCH PIE

1 cup brown sugar
2 tablespoons flour
Pinch salt

Yolks of 2 eggs
1 tablespoon butter
1 pint milk

Beat it up very light, cook until thick in double boiler.
Use whites of eggs for meringue.

Mrs. O. R. Mullison

ORANGE PIE

$\frac{1}{2}$ cup of sugar
3 eggs

Juice and rind of 1 orange
1 tablespoon of flour
1 cup of milk

Beat sugar with yolks of eggs, and add the juice and grated rind of 1 orange. Put flour in cup of milk, pour through sieve on the eggs and sugar. Line a deep pie plate with paste, pour the mixture and bake about thirty minutes. Add three tablespoons of powdered sugar to the beaten whites, and put on the pie in spoonful and brown in the oven.

Mrs. Chas. Becker

CREAM PIE

Yolks of 2 eggs beaten well with 4 tablespoons of sugar, $\frac{1}{2}$ teaspoon salt, 1 cup sweet cream, 1 cup sweet milk, or all milk. If you do not have cream use one teaspoon butter, 2 tablespoons flour or 1 tablespoon corn starch dissolved with some of the milk. Stir well, cook over hot water. Flavor with 1 teaspoon lemon extract or nutmeg. Pour into previously baked crust, cover with the beaten whites of 2 eggs with two tablespoons sugar, put in oven and brown a little. If you have plenty of cream put the whites of eggs in pie, leaving out 1 tablespoon flour. When pie is cool whip $\frac{3}{4}$ cup sweet cream, sweeten a little, spread on pie.

Mrs. Harvey Kemmerer

CRUMB PIE

4 cups flour
1 cup sugar

$\frac{3}{4}$ lard and butter
Pinch salt

Crumb all together and save a cup of crumbs out. Take 1 cup molasses, 1 cup hot water, not quite a spoonful of baking soda. Pour on the pie dough. Sprinkle crumbs on top.

Bertha M. Trethaway

LEMON SPONGE PIE

1 cup sugar
Butter size of a walnut rubbed
to a cream

Two even tablespoons of flour
The yolks of two eggs
Juice and grated rind of a lemon
1 cup of milk

The whites of two eggs beaten stiff added last.

Miss Mary Louise Stark

MINCE MEAT

1 cup meat chopped fine
 $2\frac{1}{2}$ cups apples chopped
fine
1 tablespoon butter
 $\frac{1}{2}$ cup vinegar
 $\frac{1}{2}$ cup sugar

1 teaspoon each of cinnamon and
cloves
 $\frac{1}{2}$ teaspoon nutmeg
 $\frac{1}{2}$ teaspoon salt or to taste
1 cup raisins
2 cups currants
Enough plum or cherry juice or boiled cider to make it the right
consistency

Meat left over from a meal may be used.

(Mrs. N. H.) Lida Myers

GREEN TOMATOES MINCE MEAT

$\frac{1}{2}$ peck green tomatoes
2 quarts apples
2 pounds brown sugar

2 quarts raisins
1 pound meat chopped fine
1 cup cider
 $\frac{1}{2}$ pound citron

Put tomatoes through good chopper and scald 3 times. Leave boil thick; when cool add:—

$\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves

$\frac{1}{2}$ teaspoon allspice
Also little nutmeg and mace

Mrs. Mary E. Steelman

SQUASH PIE

1 cup sugar	Salt
1 heaping tablespoon flour	Ginger
2 eggs	Cinnamon

Beat to a cream; add 1 cup squash, mashed. Milk to fill pie dish.

Mrs. Alice Howe

LEMON PIE

Take a deep dish, grate into it the outside of the rind of two lemons; add to that $1\frac{1}{2}$ cups of sugar, two heaping tablespoons unsifted flour or one heaping tablespoon of cornstarch. Stir well together; then add the yolks of 3 well beaten eggs. Beat this thoroughly; then add the juice of the lemons, 2 cups of water and a piece of butter the size of a walnut. Cook in a double boiler until like cold honey. Bake pie crust and when cooked fill with the mixture. Into the beaten whites stir 3 small tablespoons of sugar; spread over the mixture and return to the oven to brown.

Miss L. J. Sprague

PIE CRUST

3 cups flour	1 cup lard (or half lard and half butter)
$\frac{1}{2}$ cup cold water	Pinch salt

This will make two pies with upper crusts.

Mrs. O. R. Mullison

ADDITIONAL RECIPES

Puddings

ICE-BOX PUDDING

2 ounces sweet chocolate 2 tablespoons powdered sugar
2 tablespoons water in top of double boiler

When chocolate is melted and mixture is smooth add 4 egg yolks slightly beaten; stir cool, and fold in beaten whites. Chill and serve.

Mrs. Cleon Hanson

FRUIT PUDDING

1 cup sugar Enough flour to make a stiff dough
1 cup of sweet milk 2 cups cherries or other fruit
1 piece of butter, size of egg 1 cup of sugar
2 teaspoons of baking powder 2 cups of boiling water

Place cake dough in buttered pan. Mix sugar, fruit and boiling water and pour over dough. Bake and serve hot with cream.

Mrs. A. J. Robbins

BOILED BLACKBERRY PUDDING

1 quart of berries Pinch cloves
1 pint of molasses $\frac{1}{2}$ teaspoon ginger
Teaspoon salt Big teaspoon cinnamon
Teaspoon soda Flour to stiffen ($3\frac{1}{2}$ to 4 cups)

Put in pail and boil 3 hours. Serve with hard sauce.

E. H. Reese

SNOW BALLS

$\frac{1}{2}$ cup butter 2 teaspoons baking powder
1 cup sugar 2 cups flour
Whites four eggs beaten stiff $\frac{1}{2}$ cup sweet milk
Flavor with vanilla

Add sugar to butter gradually, beating to a cream. Steam in cups 45 minutes, roll in powdered sugar, and serve with any kind of sauce preferred.

Mrs. Edward Welles

STEAMED DATE PUDDING

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|----------------------------------|--|
| 1 cup butter, creamed | 1 teaspoon soda |
| 1 cup molasses | $\frac{1}{2}$ teaspoon cloves, cinnamon, |
| 1 cup milk | nutmeg |
| 1 pound stoned and chopped dates | $\frac{1}{2}$ teaspoon salt sifted with 1 cup entire wheat flour |
| 2 cups stale bread crumbs | |

Mix dates with bread crumbs. Boil 3 hours in buttered tins. Serve with cream, or with cream sauce made with yolks of 2 eggs.

Margaret L. Morgan

STEAMED CHOCOLATE PUDDING

Beat one egg well with $\frac{1}{2}$ cup of sugar and mix with 1 cup of milk. Pour this gradually over 2 cups of flour sifted with $2\frac{1}{2}$ teaspoons of baking powder and a little salt. Add lastly 2 squares of melted chocolate. Place in a greased mold and steam $1\frac{1}{2}$ hours.

Foamy Sauce for Pudding

Cream together 2 tablespoons of butter, 1 cup of powdered sugar and a whole egg. When smooth add a pinch of salt and 1 teaspoon of vanilla. When ready to serve add carefully a cup of whipped cream.

Mrs. Edward Welles

ENGLISH PLUM PUDDING

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|--|------------------------------------|
| 1 pound currants | 1 pound almonds blanched, cut fine |
| 1 pound raisins | 1 pound flour |
| 1 pound bread crumbs | $1\frac{1}{2}$ nutmegs |
| $\frac{1}{2}$ pound candied lemon and citron, cut fine | 2 teaspoons cinnamon |
| 1 pound brown sugar | 10 eggs |
| 1 pound beef suet cut fine | 1 large cup wine |
| | 1 wineglass brandy |

Put the fruit and suet into a basin with the rest of the dry ingredients. Beat eggs well and add them by degrees, stirring well. Lastly add wine and brandy. Grease four or five pound coffee cans with tight covers; fill about two-thirds full. Boil in steamer four hours. Reboil three hours before serving. Will keep for months. This is an excellent recipe.

Mrs. Charles S. Turner

RAISIN PUFFS

2 eggs	3 teaspoons of baking powder
$\frac{1}{2}$ cup of sugar	1 cup milk
2 cups flour	1 cup of chopped raisins
scant $\frac{1}{2}$ cup butter	

Steam three-quarters of an hour in cups. Serve with almond sauce.

Pudding Sauce

$\frac{3}{4}$ cups of sugar	A little lemon juice
2 cups boiling water	1 teaspoon butter
1 tablespoon corn starch	
Flavor with almond or any preferred flavoring	

Dilute the corn starch with a little cold water and stir into boiling water; add sugar and cook until clear; then add butter and flavoring. The whipped white of an egg may be added but is not necessary. *Mrs. Edward Welles*

SUET PUDDING

1 cup sugar	$1\frac{1}{2}$ cup flour
1 cup suet	$\frac{1}{2}$ teaspoon salt
1 cup raisins	2 eggs
1 cup milk	$\frac{1}{2}$ teaspoon soda
1 teaspoon baking powder	

Steam $2\frac{1}{2}$ hours.

Sauce for Pudding

$\frac{1}{2}$ cup butter	$1\frac{1}{2}$ cup pulverized sugar
1 pint whipping cream	Vanilla

Mrs. Frank Crane

STEAMED PUDDING

1 cup sweet milk	2 cups flour
1 cup N. O. Molasses	1 cup seeded raisins
1 teaspoon soda	

Steam 3 hours.

Sauce

1 cup sugar	Yolk of 1 egg
Butter size of an egg	1 teaspoon vinegar
1 teaspoon corn starch	

Add a little nutmeg. 1 cup cold water, let come to a boil. When cold, add beaten white of 1 egg, 1 teaspoon vanilla.

Mrs. Alice Howe

PUDDINGS

STEAMED PUDDING

1 cup dry bread crumbs	1 tablespoon butter
$\frac{1}{2}$ cup molasses	2 tablespoon water
1 egg	$\frac{1}{2}$ teaspoon soda
1 cup raisins or currants	

Serve with hard or soft sauce.

Mrs. Mollie Kent

STEAMED PUDDING

1 cup molasses	$\frac{1}{2}$ cup water
Butter, half size of egg	1 cup raisins, floured
$\frac{1}{2}$ teaspoon soda	$2\frac{1}{2}$ cups flour
$\frac{1}{2}$ teaspoon cloves	$\frac{1}{2}$ teaspoon cinnamon

Steam three hours. Serve with hard sauce.

Mrs. J. S. Rinehimer

SUET PUDDING

1 cup broken bread	Pinch salt
1 cup flour	1 cup sugar
1 cup suet chopped fine	1 cup raisins
1 teaspoon soda	1 cup milk
	$\frac{1}{2}$ grated nutmeg

Boil three hours.

Mrs. H. A. Whiteman

CARAMEL TAPIOCA CREAM

Cook in double boiler 1 quart hot milk, $\frac{1}{2}$ cup granulated tapioca, $\frac{1}{2}$ cup brown sugar and a pinch of salt. When the tapioca is cooked add yolks of two eggs mixed with a little granulated sugar. Cook three minutes longer. Pour in pudding dish and cover with meringue made from whites of eggs and brown in oven. Serve cold.

S. M. R. O' Hara

HUCKLEBERRY PUDDING

1 cup sugar	1 cup sweet milk
1 tablespoon butter	$2\frac{1}{2}$ cups sifted flour
1 beaten egg	3 teaspoons baking powder
3 cups huckleberries	

Mrs. F. O. Smith

PLUM PUDDING

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|---|-----------------------------------|
| 2 eggs | $\frac{1}{2}$ cup English walnuts |
| 1 cup molasses | 1 cup suet |
| 1 cup sugar | $\frac{1}{4}$ teaspoon nutmeg |
| 1 cup milk | 2 teaspoons cinnamon |
| 1 cup raisins | 1 teaspoon cloves |
| 1 cup currants | 1 teaspoon allspice |
| $\frac{1}{2}$ cup citron | Juice of 1 lemon |
| 1 tablespoon baking soda dissolved in hot water | |
| Flour enough to make stiff batter | |

Steam about 2 hours This makes two good sized loaves.
Mrs. G. L. C. Frantz

PLUM PUDDING

- | | |
|-----------------------------|---|
| 1 pound raisins | $\frac{1}{2}$ pound currants |
| $\frac{1}{4}$ pound citron | $\frac{1}{4}$ pound lemon and orange peel |
| 1 cup granulated sugar | 1 cup brown sugar |
| 3 cups flour | 4 cups chopped suet |
| 1 teaspoon cinnamon | $\frac{1}{4}$ teaspoon cloves |
| $\frac{1}{2}$ nutmeg grated | 1 teaspoon salt |
| 3 eggs (well beaten) | 1 cup black coffee |
| 1 level teaspoon soda | |

Dissolve soda in the coffee; butter 2 one pound coffee cans, fill with mixture and boil 4 hours. Dust the fruit with 1 cup of the flour.
Mrs. Tobias

CREAM LEMON PUDDING

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|--|--------------------|
| Juice and grated rind of one large lemon | 1 cup sugar |
| Yolks of 3 eggs | 1 cup milk |
| | 1 tablespoon flour |
| 1 tablespoon melted butter | |

Beat whites and put in last. Bake about 30 minutes like a custard.
Miss Cornelia Stark

CARROT PUDDING

- | | |
|--------------------------|----------------------------------|
| 1 cup brown sugar | 1 teaspoon mixed spices |
| 1 cup grated carrots | 2 eggs |
| 1 cup seeded raisins | $\frac{3}{4}$ cup butter or lard |
| $\frac{1}{2}$ cup milk | $\frac{1}{2}$ cup bread crumbs |
| 1 teaspoon salt | $1\frac{1}{2}$ cup flour |
| 1 teaspoon baking powder | |

Put in mold and steam three hours. *Mrs. O. E. Hawkins*

PUDDINGS

PRUNE TAPIOCA

$\frac{2}{3}$ cup medium pearl tapioca	$\frac{1}{2}$ teaspoon salt
15 large prunes	$\frac{1}{4}$ teaspoon almond extract
1 cupful sugar	$\frac{1}{4}$ teaspoon orange extract
$\frac{1}{2}$ cup pecan meats	

Soak prunes and tapioca in twice as much water to cover (over night if possible); stone and chop prunes. Add enough water to the drained off liquid to make $4\frac{1}{2}$ cups. Bring this to a boil with prunes, tapioca, salt and sugar. Cook in double boiler for 40 minutes. Add flavoring and nuts. Serve cold with cream. *Mrs. F. N. Rupprecht*

CHOCOLATE BREAD PUDDING

1 quart bread crumbs	Vanilla
8 tablespoons grated chocolate	1 quart milk
Butter size of an egg	6 tablespoons sugar
	Salt

Soak bread crumbs in hot milk and add other ingredients. Bake $1\frac{1}{2}$ hours in moderate oven. Serve hot with cream or hard sauce. *Claire R. Tubbs*

ADDITIONAL RECIPES

ADDITIONAL RECIPES

Desserts

ORANGE SOUFFLE

1 pint orange juice

3 cups sugar

Let stand over night. Beat yolks of 7 eggs and add to above mixture; beat well. Add 1 quart of cream and freeze like ice-cream.

Mrs. Henry Schulz

FRUIT GELATINE

1 box Jello (lemon flavor)

$\frac{1}{2}$ pound dates

$\frac{1}{2}$ pound grapes

$\frac{1}{4}$ pound figs

$\frac{1}{2}$ cup nut meats

Dissolve Jello in 1 pint of boiling water. Stir until entirely dissolved. When cool add fruit and nut meats. Let stand in refrigerator until gelatine hardens. Serve with whipped cream. This serves five people.

Mrs. W. L. Jacobus

FIG CANAPE

Stew $\frac{1}{2}$ pound figs (put through fine grinder) in water to cover, with juice of 1 lemon and 1 cup sugar. Cook for about 10 minutes or until mixture forms a thick paste. This can be put in a jar and kept for some time. Spread over lady fingers or sponge cake and serve with whipped cream, pecan meats and a cherry. *Mrs. Theodore Alexander*

WHITE FLUFF

$\frac{1}{2}$ cup of rice cooked in 1 quart of water $\frac{1}{2}$ hour. Drain in a sieve and pour cold water over it. Cook $\frac{3}{4}$ of an hour in 1 pint of milk. Dissolve $\frac{1}{2}$ package of gelatine in $\frac{1}{2}$ cup of cold water; then stir in the rice and milk when taken from the stove. Add 1 cup of sugar and flavor with vanilla. When cold enough fold in $\frac{1}{2}$ pint cream whipped, more if wanted.

Mrs. E. A. Wakeman

FRUIT WHIP

One cup fresh fruit

One cup granulated sugar
White of one egg

Put all together in a cream whipper, and turn until stiff.
This is delicious served on sponge cake.

Mrs. Regina Czajkowska

LEMON ICE-BOX CAKE

Line the bottom and sides of a spring form with split lady fingers, having the flat side turned toward the centre of pan, and set close together. Over these put a layer of lemon filling. Cover filling with a layer of split lady fingers and repeat until 3 dozen lady fingers and the filling have been used, having the lady fingers on top and arranged like the spokes of a wheel. Place in the ice box for 24 hours. When ready to serve garnish top with "billows" of whipped cream sweetened and flavored with "Virginia Dare" Orange extract. Lemon filling. Beat the yolks of 4 eggs; add $\frac{1}{3}$ cup of milk, $\frac{1}{4}$ cup of granulated sugar, sifted with 1 tablespoon of corn starch and $\frac{1}{4}$ teaspoon salt. Put in double boiler over hot water, stirring constantly until thick and smooth. Remove from heat; add the juice of 1 lemon, the grated rind of half lemon and cool. Cream $\frac{1}{2}$ cup butter; add gradually 1 cup confectioner's sugar, beating vigorously. Add to the first mixture, then fold in the whites of the 4 eggs beaten stiff. Use as directed.

HAWAIIAN DESSERT

Cream 2 tablespoons butter and 1 cup brown sugar. Spread over the bottom of a baking dish. The oblong pyrex dish is just right. On this lay eight slices of canned pineapple.

Beat 2 eggs
 $\frac{3}{4}$ cup sugar4 tablespoons milk
1 cup flour
1 teaspoon baking powder

Spread on pineapple and bake about forty minutes in an oven not too hot. When cool cut in squares so that a round of fruit comes on each piece and serve with whipped cream.

Mrs. H. W. Merriitt

MOULDED SNOW

$\frac{1}{4}$ cup rice	$\frac{1}{4}$ cup sugar
1 pint cold water	1 tablespoon gelatine
1 pint milk	$\frac{1}{2}$ teaspoon salt
	$\frac{1}{2}$ pint whipped cream
	2 tablespoons sherry wine or any flavoring

Pour water over the rice; when boiling pour off water and add milk. Cook until soft. If too thick add a little more milk. Add gelatine (which has been dissolved in $\frac{1}{4}$ cup boiling water). Salt and sugar. Place in dish of cold water and stir until cold; add flavoring and whipped cream. Pour into wet mold and let stand till firm and serve with chocolate sauce.

Chocolate Sauce

$\frac{1}{4}$ cake chocolate	$\frac{1}{2}$ cup water
1 cup sugar	2 tablespoons butter
	1 teaspoon vanilla

Cook all until thick, add flavoring and serve hot.

ITALIAN MERINGUE

1 cup sugar	Juice 2 lemons
$\frac{1}{2}$ cup water	3 eggs

Cook sugar and water until a soft ball is formed. Separate the eggs; beat the whites stiff and yolks till lemon colored. Combine. Gradually pour into them the lemon syrup. Set over hot water for three minutes, stirring all the time.

Mrs. Schroeder

BAVARIAN CREAM (*Quick*)

$\frac{1}{2}$ lemon, grated rind and juice	2 eggs
$\frac{1}{2}$ cup white wine	$\frac{1}{3}$ cup sugar
	1 teaspoon granulated gelatine
	1 tablespoon cold water

Mix lemon, wine, sugar and yolks of eggs. Stir vigorously over fire until mixture thickens; add gelatine soaked in water, then pour over whites of eggs beaten stiff. Set in pan of ice water and beat until thick enough to hold its shape. Turn into a mold lined with lady fingers, and chill. Orange juice may be used in place of wine, and the cream served in orange baskets.

Mrs. George Horst

CHOCOLATE SPONGE

$\frac{3}{4}$ tablespoon Knox's gelatine in 2 tablespoons cold water. Let stand few minutes, then add 3 tablespoons of boiling water. 4 eggs beaten separately. Into yolks put 1 cup sugar and 2 squares melted chocolate. 1 teaspoon vanilla. Add beaten whites last of all. Let stand long enough to set.

Mrs. E. A. Innes

ORANGE LOAF

Juice of 2 large oranges
1 scant cup sugar

Juice of one or two lemons (if very small)

Cook together till it thickens. Soak 1 teaspoon of gelatine in enough cold water to cover it. Add to the juice before taking from stove. When cool whip in the well beaten whites of three eggs. Serve with whipped cream.

Mrs. David P. Ayers

BAKED APPLES

6 apples (remove cores) $\frac{1}{2}$ cup sugar 1 cup water
5 cents worth of red cinnamon candies

Fill apples with candies and sugar, bake until tender. Serve cold with whipped cream.

Mrs. C. E. Strous

GRAPE NUT DESSERT

1 cup chopped apples
1 cup sugar

1 cup water
1 cup grape nuts

Stir together, bake in shallow pudding dish until brown around edge; when cold, serve in sherbet glasses with whipped cream.

Mrs. Martin Murray

FANCY LOAF GELATINE

$\frac{1}{2}$ pint cream, whipped stiff
2 tablespoons sugar

1 heaping teaspoon Knox gelatine
2 tablespoons sherry

Dissolve gelatine in 2 tablespoons boiling water. Add sugar and sherry to cream and add gelatine last. Put in mould to stiffen. 1 tablespoon of orange extract may be substituted for sherry.

Bessie R. Warner

WALDORF DESSERT

1 pint whipping cream
4 bananas

3 tablespoons grape nuts
1 tablespoon powdered sugar
Vanilla

Whip cream and sugar. Add bananas diced, then grape nuts and vanilla. Serves six people. *Mrs. W. L. Jacobus*

CHOCOLATE ICE-BOX DESSERT

30 lady fingers
 $\frac{1}{2}$ pint whipped cream
4 eggs separated

$\frac{1}{2}$ pound sweet chocolate
3 tablespoons water
3 tablespoons sugar

Line the bottom and sides of a small spring form with the lady fingers.

Filling

Melt chocolate in double boiler, add sugar and the water with the well beaten yolks. Cook slowly until thick and smooth, stirring constantly. When cool, add the stiffly beaten whites of eggs. Pour in form. Decorate top with the cakes. Split the lady fingers, and in lining form place rounded side toward pan. Put in refrigerator and let stand until next day. Add whipped cream, remove sides and serve. Chopped nuts and maraschino cherries add very much to the cakes appearance. *Mrs. E. J. Fisher*

BAKED PEACHES

Remove the skin, cut peaches in halves, lay them cut side up in a shallow baking dish. Fill them with butter and sugar. Add a few drops of lemon juice and sprinkle with cinnamon. Bake twenty minutes, and serve on buttered toast. *Laura E. Woehrle*

LEMON CREAM

1 lemon grated and juice of
same

Yolks of 4 eggs beaten with 4
tablespoons sugar

4 tablespoons cold water

Let it cook, stirring all the time. When cold, add the beaten egg whites and serve in glasses. *Claire R. Tubbs*

BAKED STUFFED APPLES

6 large red apples	1 cup sugar
1 cup chopped bananas	1 teaspoon cinnamon
1 cup chopped cranberries	Chopped nut meats
	Whipped cream

Cut off the stem end of the apples but do not peel. Remove core and part of the pulp, leaving the walls of the cup about $\frac{3}{4}$ inch thick. Mix bananas, cranberries, sugar, cinnamon and nut meats. Fill cavities in the apples with chopped mixture and bake in the oven until tender. Serve cold with a spoonful of whipped cream on the top of each apple.

Miss Isabel Smith

COCOA ROLL

5 eggs	1 tablespoon flour
$\frac{3}{4}$ cup granulated sugar	Pinch baking powder
2 tablespoons cocoa	1 teaspoon vanilla
	Pinch salt

Beat yolks and whites separately. Yolks with sugar beaten very light. Add flour and cocoa. Bake in shallow oblong pan. When baked turn on a damp towel. Spread with half a pint of whipped cream. Cover all over with chocolate icing.

Mrs. A. S. Galland

BAKED APPLE DUMPLINGS

4 cups of flour	4 teaspoons baking powder
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Rub into this $\frac{1}{4}$ pound of shortening. Wet with water to make a stiff dough. Roll in thin rounds about the size of a pie plate. In the center of each place half an apple, putting in the center of each a teaspoon sugar, a small piece of butter and a sprinkling of cinnamon if desired. Wet the edges of dough and fold around apple. Place folded side down in tin, leaving room for each to swell. Melt one cup sugar and one third cup of butter in water enough to fill pan half full. This should be boiling when poured over dumplings and they should be basted frequently. The sauce when done should be syrupy and the dumplings a golden brown.

Mrs. Molly Weston Kent

ORANGE CUSTARD

1 lemon

2 oranges, grated rind, and juice

Mix with 1 cup sugar and two-thirds cup boiling water; put in double boiler, cook until sugar is dissolved; then strain through fine sieve and add three eggs, beaten. Cook again until thick; then add 1 cup of cream whipped.

Mrs. L. A. Schrage

TAPIOCA

Stir two tablespoons of minute tapioca into one pint of hot milk and let cook in a double boiler until transparent; beat the yolks of two eggs; add one-third cup of sugar, one half teaspoon salt, and beat again; then stir into the tapioca; when cool add a few drops of vanilla and pour into individual cups. Beat the two egg-whites with one tablespoon of confectioner's sugar and fold in the sifted pulp of two small bananas. Put this mixture on the custard and grate bitter chocolate over it. *Mrs. Schroeder*

STRAWBERRY SHORTCAKE

3 cups flour

2 tablespoons sugar

 $\frac{1}{2}$ teaspoon salt

8 tablespoons lard

5 teaspoons baking powder

1 egg

1 cup milk

Sift flour, sugar, and baking powder together. Cut shortening in with a knife. Add well beaten egg. Then the milk a little at a time. When baked split and butter. This will serve ten or twelve people. *Mrs. Edward A. Wakeman*

WALNUT TART

1 cup sugar

 $\frac{3}{4}$ cup ground walnuts

5 eggs

5 soda crackers

 $\frac{1}{2}$ teaspoon baking powder

Beat the egg yolks and sugar well; add the walnuts and crackers rolled fine and baking powder. Beaten whites last. Bake in shallow pan. When done spread with currant jelly and cover with macaroons. Serve with whipped cream. *Mrs. George Galland*

FROZEN CAKE DESSERT

Line the inside of a spring mold with lady fingers standing up around. About a pound, split. Grind $\frac{1}{2}$ pound of stale macaroons and spread over bottom of pan. Cream together $\frac{3}{4}$ pound pulverized sugar and $\frac{3}{4}$ cup of butter and flavor strong with vanilla. Add $\frac{1}{4}$ pound almonds ground fine. "Don't blanch." The raw yolks of 3 eggs. And lastly the white of eggs beaten stiff. Mix together well and pour this mixture over the ground macaroons and stand in the refrigerator over night. When ready to serve take away side of form and decorate with whipped cream.

Mrs. J. B. Tobias

MACARON DESSERT

6 stale macaroons, rolled fine	1 pint milk
2 eggs	1 cup sugar
1 tablespoon gelatine, dissolved in water	

Put milk, egg yolks beaten, and sugar in double boiler. Cook until it thickens; add gelatine and remove from fire. Add very stiffly beaten whites and macaroons; stir occasionally until it begins to cool; then pour into mold and let it get very cold. Serve with whipped cream, cold. In summer it is best to make this pudding a day before serving in order to have the gelatine surely set.

Mrs. Dorrance Reynolds

BISHOP WHIPPLE'S DESSERT

1 cup chopped dates	Vanilla
1 cup chopped walnuts	$\frac{1}{2}$ cup granulated sugar
1 teaspoon baking powder	2 eggs
	$\frac{1}{2}$ cup flour

Mix all ingredients together, and put in buttered, shallow bread pan, and bake in a slow oven. Test like a cake. When done, sprinkle with powdered sugar before removing from the oven. Serve cold with cream (plain). Be sure to put the pan over the top of the cake when it has been taken from the oven and is cooling.

Mrs. Dorrance Reynolds



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DATE PIE

Beat 3 eggs	1 cup English walnut meats.
1 cup sugar	1½ tablespoons flour
1 cup stoned dates (cut in small pieces)	¼ teaspoon baking powder
	Pinch salt

Bake in very slow oven 45 or 50 minutes.

Mrs. W. J. Hunsinger

SKILLET CAKE DESSERT

Melt ½ cup of butter in a cast iron skillet, size No. 8; sprinkle over evenly 2 cups brown sugar. Drain the liquor from a large can of apricots and arrange them cut side up over the sugar, covering the sugar entirely. Then pour over the following sponge cake mixture: Beat the yolks of 4 eggs until thick and light. Add gradually 1 cup of sugar, beating constantly; then add ½ teaspoon of orange extract. Sift together 1 cup of flour, ¼ teaspoon salt, 1 teaspoon baking powder. Add to first mixture alternately with the whites of the 4 eggs beaten until stiff. Spread mixture evenly over apricots and bake 40 to 50 minutes in a moderate oven. Turn out on a large round platter and serve cold with whipped cream.

Mrs. J. B. Tobias

APPLE ROLEY POLEY

One quart of chopped apples	2 teaspoons baking powder
¾ cup brown sugar	½ teaspoon salt
1 teaspoon cinnamon	2 tablespoons shortening
2 cups flour	1 tablespoon melted butter
	Milk

Sift flour, baking powder and salt into bowl; add shortening; rub in very lightly; add enough milk to make the dough, so it can be rolled ¼ inch thick. Brush with butter, cover with apple, sugar and dust with cinnamon. Roll same as jelly roll; cut into pieces two inches long; place in bake dish that has been brushed with butter, cut side down, and bake in slow oven for 40 to 45 minutes. Remove from pan while hot, top side down. These look like sticky cinnamon buns when done. Serve with lemon sauce.

Mrs. Harold G. Frantz

PRUNE PUFF

4 eggs $\frac{1}{2}$ cup powdered sugar 1 cup cooked prunes

Whip egg whites to a stiff froth, add sugar slowly, beating continually; add prunes which have been stoned and chopped. Whip until very light. Bake in pudding dish in moderate oven about 10 minutes. Serve cold with soft custard made from yolks of eggs. *Mrs. Chester Derr*

APPLE SURPRISE

Pare and scoop out good core spaces from six apples. Put a cup of sugar, a cup of water and the juice of one lemon in a saucepan. Stir and bring to a boil. Put in the apples cover and simmer until they are tender but whole. Take from the fire and baste well with the syrup while they are cooling. Mash two ripe bananas and mix with a half cupful of grated pineapple or chopped candied cherries. Lift each apple carefully to an individual serving dish, fill the core spaces with the banana mixture, cover the whole of the apple with whipped cream, garnish with candied cherries, dust thickly with powdered sugar, and serve with sponge cake. *Mrs. Ira Marvin*

FROZEN CAKE

Lady fingers $\frac{1}{2}$ pound granulated sugar
 $\frac{1}{2}$ pound macaroons (stale) $\frac{1}{2}$ pound almonds (unblanched)
 $\frac{1}{2}$ pound sweet butter 6 eggs

Take pan with funnel opening and arrange lady fingers in standing position along sides of the dish. Roll one-half pound of stale macaroons (not necessarily very fine) and put them in the bottom of the dish so that they cover the bottom. Cream one-half pound sweet butter and one-half pound granulated sugar together, flavoring with rum or vanilla. Then add one-half pound unblanched almonds ground fine; the yolks of six eggs well beaten, and finally the beaten whites of six eggs. Pour this foam over the macaroons and let stand in a refrigerator over night. When ready to serve add whipped sweetened cream on top, and decorate with maraschino cherries.

Mrs. Benjamin P. Thomas

APPLE PRALINE

1 cup sugar
1½ cup water

5 or 6 apples
⅓ cup chopped almonds
½ cup sugar

Dissolve 1 cup sugar in 1½ cups of water; cook about 5 minutes. In this syrup cook until tender 5 or 6 apples which have been cored and pared, turning them often to cook evenly. Remove to serving dish. In a saucepan place ½ cup sugar and ⅓ cup chopped almonds. Stir constantly over a hot fire until the sugar carmelizes. Pour this mixture over the top of the apples. Boil the syrup in which the apples were cooked until quite thick, and pour around the apples. Serve with whipped cream.

Mrs. Edgar A. Conroy

STRAWBERRY SHORTCAKE

1 pint of flour
2 tablespoons butter
A little salt

2 teaspoons baking powder
1 tablespoon sugar
Milk enough to mix

This is good.

Mrs. C. L. McA.

GRAHAM CRACKER DESSERT

1 cup sugar
½ cup butter
2 eggs
1 cup milk

Pinch salt
1 box graham crackers, rolled fine
½ cut chopped nuts
2 teaspoons vanilla
2 teaspoons baking powder

Cream butter and sugar; add yolks of eggs. Add cup of milk, graham crackers, nuts and salt, vanilla and whites of eggs beaten stiff, and lastly sprinkle in the baking powder. Bake in moderate oven 20 minutes. In 2 layers serve with whipped cream, nuts and cherries. *Mrs. Leland Pierson*

KELVINATOR PUDDING

2 cakes sweet chocolate
3 tablespoons powdered
sugar

6 tablespoons water
2 eggs
½ pound lady fingers

Cook chocolate, sugar and water in double boiler; take off and add egg yolks, then beaten whites and vanilla flavoring. Arrange lady fingers and chocolate in mold and place in Kelvinator for at least twelve hours. Serve with whipped cream.

Mrs. Robert M. Scott

ADDITIONAL RECIPES

Frozen Desserts

TO MAKE ICE CREAM IN THE KELVINATOR

2 cups milk	Yolks of two eggs
1 cup sugar	1½ pints heavy cream
2 tablespoons flour	2 teaspoons vanilla
1 teaspoon gelatine, soaked in 1 tablespoon cold water	
One-eighth teaspoon salt	

Scald the milk in double boiler and add sugar which has been thoroughly mixed with flour ; cook fifteen or twenty minutes. Pour over the beaten yolks of eggs. Return to fire and cook for two minutes. Add to this while hot the gelatine and chill the mixture. Whip the cream stiff and fold in flavoring and salt. Pour into the trays of the refrigerator and freeze, stirring every twenty minutes until the mixture will hold its shape. This will serve 6 to 8 people.

Mrs. George Shepherd

CHOCOLATE ICE CREAM IN KELVINATOR

Melt 3 squares of chocolate, add $\frac{1}{4}$ cup of hot water slowly and stir until smooth and add to the above mixture.

Mrs. George Shepherd

CRANBERRY SHERBET

1 quart water	1 tablespoon gelatine
2 cups sugar	2 lemons
1 quart cranberry juice	

Boil water and sugar 5 minutes. Add gelatine (which has been softened and dissolved over heat), the lemon and cranberry juice. Strain, cool, and freeze.

Isabel Smith

LEMON SHERBET

1 quart milk	1½ cups sugar	Juice of 3 lemons
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Mix sugar and lemon juice together. Add milk slowly, so as not to curdle it. Freeze like ice cream. This will serve 8 people.

Mrs. Regina Czajkowska

FROZEN DESSERTS

APRICOT SHERBET

 $\frac{1}{2}$ pound dried apricots

Soak well, then stew and sweeten and strain through colander. Boil together 1 quart of water and 1 pint sugar for a few minutes, add the apricots, then put in the beaten whites of two eggs and freeze.

K. Parsons

CANTALOUPE FREEZE

3 ripe cantaloups or honeydew melons (diced)
6 large ripe peaches (diced)

Add 1 cup orange juice with 2 or 3 tablespoons lemon juice sweetened with 1 box 4X sugar. Pour over the fruit, place in ice cream freezer, pack as for cream, don't turn, stand for three or four hours, serve with whipped cream.

Mrs. Theodore Alexander

MAPLE PARFAIT

4 egg yolks $\frac{3}{4}$ cup maple syrup 1 pint heavy cream

Beat yolks until light, then add syrup slowly. Cook in double boiler until it thickens and coats spoon. Remove from fire and whip with wire beater until cool. To this add cream (whipped); put in mold and pack in ice and salt for six hours. Use one part salt to three of ice.

Carrie Best Buckman

MAPLE MOUSSE

3 egg yolks 1 pint syrup
1 teaspoon granulated sugar 1 tablespoon Knox gelatine
 $\frac{1}{2}$ cup cold water

Scald syrup and pour over the sugar and eggs (creamed together). Put in double boiler and cook. Add 1 tablespoon of Knox gelatine, which has been dissolved in half cup of cold water. Cook mixture until it threads like candy ($\frac{1}{2}$ hour). Add $\frac{1}{2}$ pound English walnuts, chopped fine. When cool have 1 pint cream whipped stiff. Gradually beat the mixture into it, then put in mold and pack in rock salt and ice four hours. When whipping cream to thicken add 1 tablespoon powdered sugar.

C. Meixell

CARAMEL ICE CREAM

1 pint of milk 1 quart cream 1¼ cup sugar
2 tablespoons flour mixed well in milk

Add 2 eggs well beaten; stir in ¼ cup sugar and cook for 15 to 20 minutes. Burn 1 cup sugar and stir into the custard very slowly to prevent curdling. Set away to cool; add vanilla and cream before freezing. *Mrs. Chester Derr*

PINEAPPLE PARFAIT

1 cup grated pineapple 1½ cup double cream
1 cup sugar Juice of ½ lemon

Cook 1 cup of grated pineapple with 1 cup sugar 5 or 6 minutes. Add the juice of ½ lemon, and let cool. Fold together 1½ cup double cream beaten very light, and the chilled pineapple. Turn into a chilled quart mold, filling it to overflowing. Let stand packed about 3 hours. By pouring the hot pineapple on the well beaten whites of 1 to 2 eggs, and using the juice of one whole lemon, a larger quantity of parfait results. *Mrs. Edgar A. Conroy*

ADDITIONAL RECIPES

Cakes

JEAN'S FUDGE CAKE

Cream together $\frac{1}{2}$ cupful of butter and 1 cupful of sugar; then add one egg (well beaten) and two squares of melted chocolate. Measure and sift together teaspoon of salt, $\frac{3}{4}$ teaspoon soda, 1 cupful pastry flour and one teaspoon of baking powder. Add alternately to the mixture with one cupful sour milk. Last add one teaspoon vanilla. Pour into greased cake pan and bake at 350 degrees Fahrenheit for 45 minutes. Frost with white or chocolate icing.

Mrs. Harold G. Frantz

DEVIL'S FOOD CAKE

2 cups sugar	2 eggs
$\frac{3}{4}$ cup butter	2 cups sour milk or cream
	1 small teaspoon soda

Sift together two teaspoons baking powder, six tablespoons cocoa, and four cups flour. Add this to first mixture. Makes a large cake.

Mrs. Gomer Davis

BLACK CHOCOLATE CAKE

2 cups brown sugar	1 cup sour milk with 1 teaspoon
$\frac{1}{2}$ cup butter or Crisco	soda
3 eggs (separated)	2 cups pastry flour

Mix the above ingredients and add:

1 square melted chocolate	Whites of eggs
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Icing

1 generous cup confectionary	Butter the size of a hickory nut
sugar	$\frac{1}{2}$ teaspoon vanilla
Pinch salt	2 tablespoons cocoa

Cream the first 3 ingredients and moisten cocoa with hot coffee.

Mrs. S. M. Wolfe

BLACK CHOCOLATE CAKE

$\frac{1}{2}$ cup butter
2 cups brown sugar
2 eggs (unbeaten)
 $\frac{3}{4}$ cup sour cream

3 squares chocolate
1 teaspoon soda
2 cups sifted flour
1 teaspoon vanilla (Virginia Dare)
Little salt

Mrs. Samuel Potts

BLACK CHOCOLATE CAKE

2 cups brown sugar
 $\frac{1}{2}$ cup butter
One-third cake chocolate dissolved in $\frac{1}{2}$ cup hot black coffee
1 teaspoon soda dissolved in $\frac{1}{2}$ cup sour cream or milk

3 eggs
2 cups flour

Miss Isabel Smith

BLACK CHOCOLATE CAKE

$\frac{1}{2}$ cake chocolate
 $\frac{1}{2}$ cup milk

1 cup sugar
1 egg
2 teaspoons vanilla

Mix this together and cook until thick; let it get perfectly cold before putting into the cake.

For the Cake use:

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup milk
2 cups flour

1 cup sugar
2 teaspoons baking powder
3 eggs beaten separately

Put in the whites last.

Mrs. Q. G. Frey

CHOCOLATE CAKE

1 cup sugar
2 tablespoons butter
1 egg yolk beaten with sugar
and butter
1 cup milk

$1\frac{1}{2}$ cups flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon soda
Little salt
3 squares chocolate

Cream sugar and butter. Melt chocolate and when cool add to mixture. Use whites of eggs for icing.

Mrs. Coddington

DEVIL'S FOOD

3 tablespoons Baker's Cocoa, dissolved with enough hot water to make a paste. Yolk of one egg. $\frac{1}{2}$ cup of milk. Mix together. Boil until creamy. Let cool. $1\frac{1}{2}$ cups sugar. $\frac{1}{2}$ cup butter. Cream butter and sugar well. Add 2 eggs. Stir until like cream. Add the above mixture and stir briskly; then add $\frac{1}{2}$ cup of milk with a level teaspoon of soda. Stir the soda in the milk until dissolved. Then add 2 cups of flour. Cover with a chocolate icing.

Mrs. J. A. Rees

JOHN CHINAMAN CAKE

1 scant cup butter (small
cup)
 $1\frac{1}{2}$ cups sugar
3 egg yolks
1 cup sour milk

1 scant teaspoon soda
 $\frac{1}{2}$ cake Baker's chocolate
1 teaspoon baking powder
Whites of 3 eggs
2 cups of Swansdown flour

Bake in two square tins. Cream sugar and butter. Melt chocolate in $\frac{1}{2}$ cup of boiling water. Fold baking powder into well beaten whites of eggs and add flour.

John Chinaman Cake Icing

Scant tablespoon butter in
one pound confectionary
sugar

2 tablespoons of black coffee or
cream
 $\frac{1}{4}$ cake melted chocolate

Use liquid until icing is smooth and creamy; beat a long time.

Mrs. H. H. Zeiser

CHOCOLATE ANGEL FOOD

Whites 11 large eggs
1 level teaspoon cream tartar
2 cups sugar
 $\frac{1}{2}$ cup cocoa
1 cup Swansdown Flour (sifted 5 times)

Sift cocoa and sugar together and add to eggs. And the flour and vanilla. Light oven ten minutes before putting cake in. Turn low. Bake one hour.

Mrs. Morris Greenstein

MOTHER'S WEDDING CAKE

3½ pounds raisins	1 ounce nutmeg
3½ pounds currants	½ ounce cloves
1½ pound sugar	½ ounce cinnamon
1 pound citron	½ pint wine
1 pound flour	½ pint brandy
1 pound butter	3 teaspoons baking powder
½ teaspoon salt	10 eggs

Stone the raisins and cut them. Wash currants and drain through a colander; then put them on a dry cloth and rub quite dry. Then mix them with flour and sliced citron. Beat whites and yolks of eggs separately. Work butter and sugar together, to which add spices; then eggs, then brandy and wine, then stir in first ingredients. Bake four hours in a slow steady fire.

Miss L. J. Sprague

WHITE FRUIT CAKE

2 large cups sugar	1 pound currants
1 large cup butter	1 pound dates
1 large cup milk	1 pound figs
4 eggs	1 pound nutmeats (chopped)
4 cups pastry flour	½ pound citron
3 teaspoons baking powder	1 medium sized bottle cherries and liquid
¼ teaspoon salt	Grated rind of one orange
1 pound raisins	

Cream butter and sugar very thoroughly. Add eggs well beaten; mix and sift two cups flour with baking powder and salt. Then add milk. Have fruit cleaned and dry. Mix with the remaining flour. Add nut meats, cherries cut in halves, citron and grated orange rind. Pour into well greased and floured pans. Bake one hour or until well done (275 degrees Fahrenheit). *Mrs. Geo. H. McDonnell*

WHITE MOUNTAIN CREAM

1 cup sugar	One-third cup boiling water
White of 1 egg	1 teaspoon of vanilla

Put water and sugar in saucepan and stir until sugar melts. Let boil without stirring until it threads. Pour gradually over beaten white of egg. Spread over cake.

Miss. L. J. Sprague

CHRISTMAS CARAMEL CAKE

One-third cup butter	$1\frac{1}{3}$ cup brown sugar
$\frac{1}{2}$ cup milk	$1\frac{3}{4}$ cup flour
2 eggs	3 teaspoons baking powder
$\frac{1}{2}$ teaspoon cinnamon	$\frac{1}{2}$ teaspoon grated nutmeg
	1 teaspoon vanilla

Cream butter; add sugar and cream well. Add yolks of eggs beaten slightly; then flour sifted with baking powder, cinnamon, nutmeg alternately with milk; then beaten whites and vanilla. Bake in buttered pan for 30 minutes.

Miss L. J. Sprague

IMPERIAL CAKE

1 pound sugar	1 lemon, juice and rind
1 pound flour	Wine glass of wine
1 pound butter (small table- spoon taken out)	1 teaspoon baking powder
12 eggs, yolks and whites beaten separately	2 pounds seeded raisins (not cut, washed in hot water and dried.)
$\frac{3}{4}$ pound blanched almonds, halved	$\frac{3}{4}$ pound citron cut fine

Bake slowly for three hours.

Mrs. H. N. Rust

MOLASSES POUND CAKE

$\frac{1}{2}$ cup butter	$1\frac{1}{2}$ teaspoons baking powder
1 egg	$\frac{1}{2}$ cup sugar
Grated rind of 1 lemon	$1\frac{1}{2}$ teaspoon cinnamon
2 cups flour	$\frac{1}{2}$ cup milk
	Generous $\frac{1}{2}$ cup molasses

Bake in gem tins from 15 to 20 minutes.

Mrs. H. A. Whiteman

DELICIOUS ICING

1 cup granulated sugar	White of one egg, not beaten
3 tablespoons cold water	

Put all together in upper part of double boiler; have water boiling in lower part. Beat with Dover beater constantly for 8 minutes. Flavor to taste.

Mrs. R. M. Scott

SPICE CAKE

2 cups sugar	Good $\frac{1}{2}$ cup butter
3 eggs	Pinch of salt
1 cup milk	$\frac{1}{2}$ teaspoon of cloves
1 teaspoon cinnamon	3 scant cups of flour
	$2\frac{1}{2}$ teaspoons of baking powder

Bake in layers and ice.

Mrs. H. N. Rust

ONE EGG CAKE

Sift together 1 heaping cup of flour, 1 cup sugar, 1 level teaspoon baking powder. Melt $\frac{1}{4}$ cup butter in a measuring cup; add 1 egg unbeaten and fill cup with milk. Add to flour mixture and flavor. This is a thin batter.

Mrs. Ernest Pierson

LOAF CAKE OR CUP CAKES

$\frac{1}{2}$ cup butter	1 cup sugar
1 cup sour milk	1 level teaspoon soda
1 egg well beaten	2 teaspoons molasses
1 teaspoon cinnamon	$\frac{1}{4}$ teaspoon cloves
$\frac{1}{4}$ teaspoon nutmeg	1 cup nuts (chopped)
1 cup raisins	$3\frac{1}{2}$ cups flour.

Bake in slow oven almost an hour. *Mrs. H. G. Murray*

WHITE CAKE

2 cups of sugar	1 cup butter
1 cup milk	3 cups flour (sifted)
	2 teaspoons baking powder sifted with flour

Cream butter; then add sugar in small portions and cream thoroughly. Stir the milk and flour alternately into creamed mixture. Beat well and lastly fold in the stiffly beaten whites of four eggs. Flavor to taste. *Mrs. O. R. Mullison*

WHITE CAKE

2 cups sugar	3 cups flour
$\frac{3}{4}$ cup butter	2 teaspoons baking powder
1 cup milk	4 egg whites

Add egg whites last. Makes splendid two-layer cake.

Mrs. John I. Lloyd

WHITE CAKE

Whites of 2 eggs in measuring glass; fill half full with soft butter; then fill to top with milk. Put in bowl.	1½ cup flour 1 cup sugar 2 teaspoons (level) baking powder Flavoring
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Put the two mixtures together and beat thoroughly. Bake in moderate oven. *Mrs. O.E. Hawkins*

LADY CAKE

½ cup of butter	2½ cups flour
1½ cup sugar	3 teaspoons baking powder
½ cup milk	¼ teaspoon salt
½ teaspoon almond extract	Whites of 6 eggs

Cream shortening, add sugar and mix thoroughly; add milk a little at a time alternately with flour which has been sifted with baking powder and salt; add flavoring and fold in the stiffened whites. Bake about 45 minutes in narrow pans; cover with white icing. *Mrs. Alfred E. Foster*

DAYTON CAKE

2 cups sugar	3 cups flour
1 cup butter	1 cup sweet milk
5 eggs (beaten separately)	1 teaspoon cream of tartar
	½ teaspoon soda

Cream butter and sugar thoroughly. Beat yolks to a froth. Add one-half teaspoon cream of tartar and beat again. Add to butter. Sift flour once; measure; add soda and sift again. Add alternately milk and flour and beat well. Add whipped whites to which one-half of the cream of tartar has been added. Add flavoring. Put in a loaf pan and bake in slow oven. *Lydia V. Patten*

1-2-3 CAKE

1 cup milk	1 teaspoon vanilla
2 cups of flour	½ cup butter
3 large eggs (or 4 small eggs)	1½ cup sugar
	2 teaspoons baking powder

Cream butter and sugar; add eggs well beaten, then milk and flour. Bake in layer tins or angel-cake pan. *Mrs. James Thomas*

ICE WATER CAKE

1½ cup sugar
½ cup butter
1 cup ice water
Pinch salt

Yolks of 4 eggs
2 cups flour
2 teaspoons baking powder
Whites of 4 eggs

E. H. Reese

CARAMEL CAKE

1 cup browned sugar and a ¾ cup butter
little water added to make 2 eggs beaten separately
a syrup 1 cup water
1½ cup sugar 2 cups flour
2 teaspoons baking powder
2 tablespoons of the caramel syrup; more if desired

Icing

Pulverized sugar, butter; mix with a little cream to thin and syrup to taste.

Mrs. George Fenner

FOOL PROOF CAKE

1½ cups sugar 2 eggs (separated)
½ cup butter 2 cups flour
1 cup milk 2 teaspoons baking powder (level)
Flavoring

Cream butter and sugar; add well beaten egg yolks. Add milk alternately with 1½ cups of the flour, beating constantly. Stir in remaining ½ cup of flour to which the baking powder has been added (thoroughly sifted together); fold in egg whites beaten to stiff froth; then add flavoring and cover with any kind of icing.

Eugenie G. Ayers

COCOANUT CAKE

1½ cup sugar 1 cup sweet milk
2 eggs 1 teaspoon vanilla
Two-thirds cup butter 2 teaspoons baking powder
Flour to stiffen

Bake in 3 layer pans. Put pulverized sugar icing and coconut between the layers and on top.

Mrs. W. J. Yeisley

COCOANUT CAKE

½ cup butter
2 cups sugar
1 cup milk

2¼ cups flour
1 teaspoon baking powder
Pinch salt

Whites of four eggs

Cream the butter and sugar. Add a little of the milk and a little of the flour until all are used. Whites of four eggs last. Bake in a dripping pan, and when cool split the cake by using a long sharp knife. Peel and grate a fresh cocoanut and put the cake together with boiled icing, using 2 cups sugar and whites of two eggs. Spread the icing on the bottom layer, sprinkle with the grated cocoanut. Then put a little of the icing on the under side of the top layer so that it will stick to the cocoanut. Put the icing on the top layer and sprinkle generously with cocoanut.

Mrs. H. W. Merritt

HICKORY NUT CAKE

2 cups sugar
1 cup butter
3 cups flour
1 cup cold water

4 eggs
1 teaspoon soda
1 teaspoon cream of tartar
2 cups chopped nuts, added last

Lucy S. Barnes

RUSSIAN TEA CAKE

1 cup nuts, chopped
1 cup dates, chopped

2 eggs, beaten with ½ cup of sugar
1 heaping tablespoon flour
1 teaspoon baking powder

Add nuts and dates, and bake ½ hour in slow oven.

Mrs. F. O. Smith

POUND CAKE

4 eggs
½ pound butter
½ pound sugar

½ pound flour
½ cup milk
½ tablespoon baking powder

Beat lightly, then add:

1 teaspoon of ground mace

½ teaspoon of grated nutmeg

Mrs. Mary E. Steelman

CHRISTMAS CAKE

1 pound sugar	1 cup molasses
1 pound butter	10 eggs
1 pound raisins	1 teaspoon cinnamon
1 pound currants	1 teaspoon cloves
$\frac{1}{2}$ pound citron	1 teaspoon nutmeg
1 pound figs	4 teaspoons baking powder
1 pound dates	$\frac{1}{2}$ pint brandy
1 pound English walnuts	$\frac{1}{4}$ pound lemon peel
	$\frac{1}{4}$ pound orange peel

Flour sufficient to make quite stiff. If you cannot get brandy, substitute strong coffee, water, or fruit juice. Bake in very slow oven. *Mrs. S. V. Tench*

FRUIT CAKE

1 pound brown sugar	$\frac{1}{2}$ cup brandy
1 pound butter	5 cups flour
6 pound raisins	3 oranges (juice)
2 pound currants	1 lemon (juice)
1 pound almonds	2 teaspoons baking powder
1 pound English walnuts	1 teaspoon saleratus
$\frac{1}{2}$ pound citron	2 teaspoons cinnamon
8 eggs	1 teaspoon cloves
$\frac{1}{2}$ cup sweet milk	1 teaspoon nutmeg
	1 teaspoon salt

Cream sugar and butter 10 minutes, add beaten eggs; next juice of oranges and lemons, brandy; stir well, then add all the spices and salt; next add milk; then put the baking powder into the flour and stir all into the batter. Have the fruit cleaned well and sprinkle with flour, add to batter, stir well; then add the chopped nuts ast, dissolve the saleratus in cup of boiling water, add to batter and stir well. Bake 3 hours in moderate oven. This makes 3 large cakes. *Laura E. Woehrle*

FRUIT CAKE

4 eggs	$\frac{1}{2}$ teaspoon of cloves, cinnamon and nutmeg
2 cups sugar	5 pounds of fruit, raisins, currants, figs, dates, lemon peel, orange peel, candied citron, juice of a lemon
1 cup butter	4 heaping cups of flour
$\frac{1}{4}$ teaspoon salt	1 teaspoon baking soda
1 cup N. O. molasses	
1 cup brandy, or wine, or strong coffee	

Bertha F. Reedy

FRUIT CAKE

$\frac{3}{4}$ pound butter	2 pound raisins
1 pound dark brown sugar	2 pounds currants
1 pound flour	$\frac{1}{2}$ pound citron
2 nutmegs	2 teaspoons melted chocolate
2 teaspoon cloves	1 teaspoon soda
3 teaspoon cinnamon	$\frac{1}{2}$ cup fruit juice
12 eggs	$\frac{1}{2}$ pound candied cherries
2 pound figs	$\frac{1}{2}$ pound dates
	1 cup nut meats

First prepare fruits; wipe figs with a damp cloth, cut into pieces with scissors, look over raisins and remove seeds. Wash currents thoroughly and dry, wash citron, cut cherries in half, and cut dates and citron in small pieces. Cream butter and sugar, beat eggs until light. Save a little flour to dredge fruits. Sift the spices and soda with the rest of the flour; add eggs to the sugar and butter; add fruit juice and flour alternately; then add fruit. A small amount of almond and orange extract may be added. Line pans with buttered paper; butter sides of pan. Steam four hours; bake a few minutes to dry.

Mrs. F.E. Parkhurst

LAYER CAKE

$\frac{1}{2}$ cup butter	2 cups flour
1 cup sugar	1 cup milk
2 eggs	2 teaspoons baking powder
	1 teaspoon vanilla

Bertha F. Reedy

HUCKLEBERRY CAKE

1 cup butter	1 cup sweet milk
2 cups sugar	1 teaspoon soda dissolved in hot water
3 cups flour	1 teaspoon nutmeg
5 eggs	1 teaspoon cinnamon
	1 quart huckleberries thickly dredged with flour

Stir the butter and sugar to a cream; add the beaten yolks; then the milk, the flour and spice, the whites whipped stiff, and the soda. At the last stir in the berries with a wooden spoon or paddle not to bruise them. Bake in a low pan in a moderate oven.

Mrs. Ira Marvin

APPLE SAUCE CAKE

$\frac{1}{2}$ cup shortening	1 teaspoon cinnamon
1 cup sugar	$\frac{1}{2}$ teaspoon cloves
1 cup apple sauce	$\frac{1}{2}$ teaspoon allspice
1 teaspoon soda	1 cup raisins
$\frac{1}{2}$ teaspoon salt	$1\frac{3}{4}$ cups flour
	1 cup English walnuts

Mrs. W. B. Foss

APPLE SAUCE CAKE

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup raisins dipped in flour
1 cup sugar	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup strong coffee	1 teaspoon baking soda
1 cup apple sauce (not sweet)	2 cups flour (sifted)

Mix sugar and butter well. Put soda in hot coffee, then let cool. Bake in moderate oven.

Mrs. J. B. Russell, Jr.

ORANGE SPONGE CAKE

6 eggs	$1\frac{1}{4}$ cup granulated sugar
$\frac{1}{2}$ cup orange juice	$1\frac{1}{4}$ cup pastry flour
Rind of orange	1 teaspoon baking powder

Beat yolks of eggs very light and gradually beat in the sugar and the grated rind and juice of the orange. Fold in half of the beaten whites of eggs, then half of the flour and then the remaining whites and flour. Bake 40 to 50 minutes in a moderate oven.

Mrs. Benjamin P. Thomas

SUNSHINE CAKE

Whites 10 eggs	$1\frac{1}{2}$ cups powdered sugar
Yolks 6 eggs	1 teaspoon lemon extract
1 cup flour	1 teaspoon cream of tartar

Beat whites of eggs until stiff and dry; add sugar gradually and continue beating. Then add yolks of eggs beaten until thick and lemon colored, and the extract. Cut and fold in flour mixed and sifted with cream of tartar. Bake fifty minutes in a moderate oven in a buttered angel-cake pan.

Mrs. James Thomas

JELLY ROLL

1 cup sugar	$\frac{1}{2}$ cup milk
1 tablespoon butter	$1\frac{1}{4}$ cup flour
1 egg	1 teaspoon baking powder

Turn out on a moistened towel. Spread with jelly and roll.
Mrs. J. A. Rees

ROLLED JELLY CAKE

3 eggs well beaten	4 tablespoons cold water
1 cup sugar	$\frac{1}{4}$ teaspoon lemon extract

Turn from pan on white cloth; sprinkle with powdered sugar. Spread quickly with jelly, and roll while warm, keeping cloth on outside as rolled. *Mrs. Edward Wells*

MRS. RORER'S SPONGE CAKE

6 eggs	1 cup flour (scant)
1 cup sugar	Juice and grated rind of $\frac{1}{2}$ lemon

Separate the whites of four of the eggs and beat very stiff with a Dover egg beater; then beat the four yolks and two whole eggs slightly and gradually add the sugar, and beat only till the sugar is dissolved; add lemon juice and grated rind. Stir flour in carefully, don't beat, and last cut the whites in and bake in a very slow oven. *M. R. B.*

SPONGE CAKE

5 eggs	1 cup sugar	1 cup flour
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Beat whites stiff; add gradually the sugar and any desired flavoring; add the yolks, beat well, fold in the flour. Bake in pan that can be inverted to cool. *Mrs. Grant Cadwallader*

SPONGE CAKE

4 eggs	1 cup water
2 cups sugar	2 cups flour
2 teaspoons baking powder	

Bake in moderate oven about $\frac{1}{2}$ to $\frac{3}{4}$ hour.

Mrs. C. E. Banker

SPONGE CAKE

3 eggs	3 tablespoons cold water
1 cup sugar (scant)	1 tablespoon vanilla
1 cup flour	1½ teaspoon baking powder

Beat yolks well, add sugar; after these are well together add cold water, flour, and last the baking powder, whites of eggs beaten lightly; flavor. This will make 18 Gem cakes.

Mrs. Regina Czajkowska

SPONGE CAKE

2 cups sugar	2 cups flour
4 eggs	1 teaspoon baking powder
1 teaspoon lemon extract	1 cup boiling hot milk

Beat sugar and eggs together for 20 minutes; then add extract, stir baking powder into flour and add slowly, stirring constantly, last add the boiling hot milk and bake 30 minutes in very hot oven.

Laura E. Woehrle

HOT WATER SPONGE CAKE

2 cups sugar	Salt
2 cups pastry flour	½ cup boiling water
6 eggs	1 teaspoon vanilla

Beat yolks and sugar to a stiff froth; also beat whites to a stiff froth; add vanilla to the yolks and sugar; add boiling water, then the whites of eggs. Last of all the flour. Mix quickly, bake in moderate oven in two square bread tins.

Bertha M. Trethaway

SPONGE CAKE

6 egg yolks	1½ cup flour
1 cup sugar	1 teaspoon lemon extract
½ cup boiling water	2 teaspoons baking powder

Mrs. John I. Lloyd

MOLASSES CAKE

½ cup sugar	1 cup molasses
1 cup shortening (any kind)	Salt (to suit taste)
1 cup butter milk	Cinnamon (to suit taste)
	Ginger (to suit taste)

1 teaspoon saleratus (even full) in little water, last thing

Mrs. Harry Willoughby

GINGERBREAD

- | | |
|---|----------------------------------|
| 1 egg in a cup of molasses | 1 teaspoon baking soda dissolved |
| $\frac{1}{2}$ cup of butter filled with | in boiling water |
| hot water | 1 teaspoon ginger (ground) |
| $1\frac{1}{2}$ cup pastry flour | 1 teaspoon cinnamon (ground) |
| 1 pinch salt | |

Put all ingredients in a large bowl and beat with egg beater or spoon until thoroughly mixed. Put in square pan; serve hot or cold with whipped cream.

Mrs. Leslie S. Ryman

GINGERBREAD

- | | |
|---|-------------------------------------|
| 1 cup sugar | 1 cup molasses |
| 1 teaspoon cinnamon | 1 cup sour milk |
| 1 teaspoon ginger | 2 eggs |
| $\frac{1}{2}$ teaspoon cloves | $\frac{1}{2}$ cup melted shortening |
| 3 cups flour (large) | |
| 1 teaspoon soda, dissolved in hot water | |

Add cinnamon, ginger and cloves to sugar.

Miss Cornelia Stark

GINGER CAKE

- | | |
|--------------------------|---------------------------------|
| 1 cup brown sugar | 1 cup molasses |
| 1 cup butter | 1 tablespoon ginger |
| 2 eggs | Flour to stiffen |
| 1 cup cold water or sour | 1 teaspoon baking powder (level |
| milk | full) |

Dissolve baking powder in a little hot water and add to molasses.

Mrs. S. T. Nicholson

EXCELLENT GINGER CAKE

- | | |
|-------------------------|-------------------------------------|
| 2 eggs | 1 teaspoon soda |
| $\frac{1}{2}$ cup sugar | 2 tablespoons melted butter or lard |
| 1 cup molasses | 1 teaspoon ginger |
| Pinch salt | 1 teaspoon cloves |
| 1 cup raisins | 1 teaspoon nutmeg |
| 1 cup sour milk | $2\frac{1}{2}$ cups flour |

Beat eggs and sugar lightly, add molasses; then mix the baking soda with the sour milk, and add. Put spices and salt through sieve with flour, saving enough flour to dredge raisins. Add butter or lard last, and bake in a moderate oven.

Mrs. E. J. Fischer

SOFT GINGER CAKE

Two-thirds cup molasses	3 cups flour
Two-thirds cup sugar	2 eggs (beaten separately)
$\frac{1}{2}$ cup butter and lard mixed	2 teaspoons soda
$\frac{1}{2}$ cup sweet milk	2 teaspoons ginger

The yolks of eggs put in with sugar. The whites of eggs beaten stiff put in last after flour. *Mrs. N. H. Myers*

SOFT GINGER CAKE

Beat 1 egg light; add $\frac{1}{2}$ cup brown sugar with 2 table-spoons butter and 6 of bacon fat; then add 1 cup molasses; beat; add 2 cups flour with salt and spices; add lastly 1 cup boiling water with even teaspoon soda, grated rind of one lemon, cinnamon, cloves, and a little ginger. Bake quickly. *Mrs. J. S. Warner*

NICE GINGER CAKE

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup brown sugar
1 cup molasses	$2\frac{1}{2}$ cups flour
	1 teaspoon ginger, cinnamon and cloves
	2 teaspoons soda in cup of boiling water

Add two well beaten eggs the last thing before baking. Bake in gem tins or as a common gingerbread, and eat warm with sauce. Makes a nice dessert. *Mrs. J. Irving Roe*

SPICE CAKES

$1\frac{1}{2}$ cup sugar	1 teaspoon cloves
$\frac{1}{2}$ cup butter	1 teaspoon cinnamon
1 cup milk	$\frac{1}{2}$ teaspoon nutmeg
$2\frac{1}{4}$ cups flour	2 teaspoons baking powder
1 cup seeded raisins (cut up)	$\frac{1}{2}$ teaspoon salt
	2 egg yolks and whites beaten separately

Proceed as usual in mixing cake, folding in whites of eggs last. This is a good recipe for individual cakes.

Mrs. Paul Sterling

DUTCH CAKE

$\frac{1}{2}$ cup granulated sugar	2 tablespoons butter
1 egg	1 cup milk
1 teaspoon salt	2 teaspoons baking powder
1 cup raisins	2 cups flour

Mix together, put in cake tins and sprinkle cinnamon, granulated sugar, and lots of butter on top. Enough for two buttered cake tins.

Mrs. Harold Laycock

DUTCH CAKE

1 pint flour	1 pint (scant) sugar	Butter size of an egg
Rub the above together as for pie crust and add:		
1 pint sweet milk	1 pint flour	
1 egg beaten light	2 heaping teaspoons baking powder	

Mix and sprinkle on top:

$\frac{3}{4}$ cup powdered sugar	About two tablespoons butter
$\frac{1}{2}$ cup flour	Cinnamon

Beat well. Use raisins if desired. This makes 3 cakes.

Mrs. Frank L. Scott

DUTCH CAKE

1 egg	3 teaspoons baking powder
1 cup milk	1 cup sugar
	2 cups flour

Use brown sugar, butter and cinnamon, with flour to scatter over top.

For Dripping Pan :

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup milk
1 cup flour	1 teaspoon baking powder

Mrs. J. S. Rinehimer

CINNAMON BREAKFAST CAKE

1 cup flour	$\frac{1}{2}$ teaspoon ground cinnamon
3 level teaspoons salt	4 tablespoons of melted butter
$\frac{1}{2}$ cup sugar	1 well beaten egg
	$\frac{1}{2}$ cup sweet milk

Sift together first 4 ingredients. When in pan sprinkle with cinnamon and sugar.

Mrs. Ernest Pierson

BLITZ-KUCHEN

1 pound sugar
1 pound butter

1 pound flour
8 eggs
Rind of two lemons

Cream butter and sugar; add one egg after another. Add flour with one teaspoon baking powder. Spread the dough about one inch thick over the bottom of a greased pan. Strew chopped almonds, cocoanut, and granulated sugar with a little cinnamon on top. Bake in moderate oven. When done, cut in squares or diamonds.

Mrs. John Vincent Kosek

LUNCHEON COFFEE CAKE

2½ cups pastry flour
1 cup sugar
½ cup butter

¾ cup milk
1 egg
½ teaspoon salt
3 teaspoons baking powder

Mix dry ingredients, reserve 1 cup crumbs for top. Add milk and egg, mix and beat well; to crumbs, add 1 tablespoon of sugar, ½ teaspoon cinnamon, and spread on top of batter. Bake in a rather quick oven.

Alice T. MacFarlane

APPLE ROLL

4 medium sized apples

1½ cups sugar

1 Pint water

Select apples that cook quickly, peel and chop fine. Put sugar and water in deep baking pan over slow fire. While sirup is cooking, make a rich biscuit dough out of two cups flour, ½ teaspoon salt, two tablespoons of sugar, four teaspoons baking powder, four tablespoons shortening, ¾ cup sweet milk. Roll about ½ inch thick, spread with chopped apples. Roll into a long roll, cut into pieces about 1½ inches wide; place cut side down in hot sirup, place small pieces of butter on top of each; sprinkle with sugar and cinnamon.

Mrs. H. H. Zeiser

CINNAMON CAKE

1 pint flour	2 large tablespoons sugar
2 teaspoons baking powder	2 large tablespoons batter
½ teaspoon salt	1 egg
½ cup milk	

Sift sugar four times. Work through butter. Make soft dough, then put in pan, spread on melted butter, sugar and cinnamon. Pick with fork.

Besse R. Warner

ORANGE CAKE FILLING

Contents of one large orange	1 egg
Two-thirds cup sugar	Two-thirds cup water
1 heaping tablespoon flour	Butter the size of a walnut

Beat all together, and cook in a double boiler.

Edith Shaw Jones

STRAWBERRY CAKE FILLING

1 cup sugar	1 cup ripe strawberries	2 egg whites
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Put strawberries in a bowl, crush, add sugar, then stiffly beaten whites of eggs.

Mrs. C. E. Strous

CHOCOLATE ICING

1 cup XXXX sugar	2 tablespoons scalding milk
2 tablespoons butter	2 teaspoons cocoa (heaping)
(melted)	1 teaspoon vanilla

Put butter and milk in basin, heat, then add sugar and cocoa; spread on cake.

Mrs. Grant Cadwallader

CHOCOLATE ICING

2 cups confectioner's sugar	4 tablespoons cream (warmed)
2 tablespoons butter	4 teaspoons cocoa
(melted)	vanilla

Mix sugar and cocoa; put in butter, then cream. Put whole mixture in a pan of hot water and heat through. Beat until smooth.

Anna E. Turrell

FUDGE ICING

1½ cup of sugar ¾ cup of milk 1 square chocolate (cut fine)

Boil 5 minutes. Let cool a few minutes, then beat until it begins to thicken; add small piece butter size of egg; when cold add vanilla.

Mrs. Cleon W. Schultz

ADDITIONAL RECEIPES

ADDITIONAL RECIPES

Cookies and Doughnuts

SAND TARTS

1 cup butter
2 cups sugar

3 eggs
1 teaspoon baking powder

All the flour you can work in. Save some of the white of the eggs for the top of the cookies. Sprinkle with sugar, place an almond in center of each and bake. Roll thin, cut small.

Mrs. Gomer Davis

SUGAR COOKIES

$\frac{1}{4}$ cup butter
 $\frac{1}{2}$ cup sugar
1 egg

1 teaspoon baking powder
1 cup flour
2 tablespoons orange juice

Grated rind of orange (very little)

Put in ice box from one to two hours before rolling out.

Mrs. Ernest G. Smith

CHRISTMAS COOKIES

1 large cup sugar
Two-thirds cup butter

1 tablespoon water
 $\frac{1}{4}$ teaspoon soda

One-third cup sour milk or buttermilk

1 egg

Flour enough to roll as for cookies. Roll out in one big sheet. Then paint with beaten egg and sprinkle with broken up pieces of loaf sugar and nut meats, and roll with rolling pin lightly to make them stick, and cut with a knife in any shape to bake like cookies.

Miss Anna Hunt

CREAM COOKIES

1 cup shortening
1 cup sugar
1 cup molasses
2 egg yolks
1 cup sour cream

Salt
1 tablespoon soda dissolved in 2
tablespoons of vinegar
Grated rind of one lemon
5 cups bread flour

Roll $\frac{1}{2}$ inch thick.

Mrs. Molly Kent

COOKIES

2 cups flour
1 cup sugar
2 eggs

1½ cups butter
2 teaspoons baking powder
Vanilla extract or lemon

Roll out very thin, cut and bake in quick oven.

Mrs. Chester Derr

HALLOCK COOKIES

1 cup brown sugar
1 cup granulated sugar
3 cups flour

1 cup lard and butter melted
1 teaspoon soda
2 teaspoons baking powder
1 egg, nutmeg and salt

Mix very soft.

Lucy S. Barnes

COOKIES

3 cups flour
2 teaspoons baking powder

2 cups sugar
1 cup lard and butter
2 eggs beaten in a cup and then fill rest up with milk
Flavor to taste

Very good.

Mrs. Q. G. Fry

GINGER COOKIES

1 cup sugar
3 eggs
1 pint molasses
1 full cup shortening
1½ tablespoon ginger

1 teaspoon cinnamon
1½ teaspoon soda dissolved in
one-third cup vinegar
Salt
Flour to stiffen

Bertha M. Trethaway

FRUIT COOKIES

1½ cup brown sugar
1 cup molasses
1 cup shortening
1 pinch salt
1 scant cup sour milk or
coffee
4 eggs

1 teaspoon spices (your choice)
Heaping teaspoon of soda
3½ cups flour (quite stiff)
1 pound raisins
1 pound currants
1 pound walnut meats
½ citron

Dissolve soda in milk or coffee. Drop by spoon. Bake in moderate oven.

Mrs. A. C. Stahl

MOLASSES COOKIES

- | | |
|---------------------------------|---|
| 2 cups molasses | 1 teaspoon (heaping) of cinnamon |
| 2 cups lard | 1 pinch of salt |
| 1 cup sour milk | 2 teaspoons of baking soda dissolved in hot water |
| 1 tablespoon of ginger (ground) | Enough flour to roll |

Mrs. Leslie S. Ryman

SMALL NUT COOKIES

- | | |
|-----------------------------------|-----------------------------|
| 1 cup brown sugar | 3 eggs |
| 1 heaping tablespoon butter (mix) | 6 heaping tablespoons flour |
| | 1 teaspoon baking powder |
| 1 cup chopped walnuts | |

Drop with teaspoon very far apart in pan.

Besse R. Warner

PEANUT COOKIES

- | | |
|---------------------------|---|
| Three-eighths cup butter | 1½ cups flour |
| ¾ cup sugar | 6 tablespoons of milk (three-eighths cup) |
| 2 eggs | 1½ cup peanuts |
| 3 teaspoons baking powder | Lemon juice or extract |
| ½ teaspoon salt | |

Mix butter and sugar. Add beaten eggs. Sift baking powder, salt and flour. Add milk, then peanuts and lemon juice. Shell peanuts, then put through meat grinder. Drop by teaspoons on buttered baking powder. Bake 15 or 20 minutes. Do not put too much butter or they will not be crisp.

Margaret L. Morgan

OATMEAL COOKIES

- | | |
|-------------------------|--------------------------|
| ½ cup sugar | 1 egg |
| ½ cup lard | 2 tablespoons milk |
| 1 cup flour | ¼ teaspoon soda |
| 1 cup rolled oats (dry) | ¼ teaspoon baking powder |
| 1 cup raisins | Salt |
| | 1 teaspoon cinnamon |

Cream sugar and lard. Drop by teaspoon and bake.

Mrs. Coddington

COOKIES AND DOUGHNUTS

OATMEAL COOKIES

- | | |
|---------------------|----------------------------|
| 1 scant cup sugar | 1 teaspoon baking powder |
| 2 eggs beaten light | Pinch salt |
| 2½ cups oatmeal | 1 tablespoon melted butter |
| | 1 teaspoon vanilla |

Drop a little from a spoon on a buttered pan, far apart, so they will not run together. A teaspoon for one cookie.

Mrs. F. E. Parkhurst

SLICED NUT COOKIES

- | | |
|---------------------|---------------------------------|
| 1 cup brown sugar | 1 cup white sugar |
| 3 eggs well beaten | 1 teaspoon salt |
| 4½ cups flour | 1 teaspoon soda |
| 1 teaspoon cinnamon | ½ teaspoon nutmeg |
| ½ teaspoon cloves | 1 cup chopped nuts |
| | 1½ cups melted butter or Crisco |

Shape in roll and put in greased pan, put in ice-box over night. When ready to bake slice very thin.

Mrs. H. N. Rust

BUTTER COOKIES

- | | |
|----------------|----------------------------|
| 1 pound butter | 1 cup sugar |
| 2 eggs | Rind and juice of ½ lemon |
| 6 cups flour | 1 teaspoon baking powder |
| | 1 cup almonds chopped fine |

Cream butter, add sugar, then the yolks of eggs slightly beaten. Add rind of lemon, flour mixed with baking powder, then lemon juice. Sift flour before measuring. Roll, cut with a small biscuit cutter, brush with white of eggs. Sprinkle a little sugar and chopped almonds on each cookie. Bake in a moderate oven until a delicate brown, 10 to 15 minutes. Will keep for weeks.

Mrs. Henry F. Shulz

WELSH COOKIES

- | | |
|---------------------------|--|
| 4 cups flour | 2 cups sugar (1 cup brown, 1 cup white) |
| 2 cups raisins | |
| 1 teaspoon salt | 1 cup lard, or ½ cup butter and ½ cup lard |
| 2 teaspoons baking powder | |
| | 1 cup milk |

Mrs. H. A. Whiteman

OATMEAL COOKIES

2 tablespoons butter
1 cup sugar

2 eggs
Salt
2½ cups Quaker oats

Measure butter and melt. Add sugar and salt and beaten eggs; then add oats. Drop on greased pan and bake in slow oven.

Mrs. Cleon Hanson

CHOCOLATE DROP CAKE

1 cup sugar
½ cup butter (or Crisco)
2 eggs well beaten
3 squares chocolate
½ cup sweet milk

½ teaspoon vanilla
¾ cup nuts
¾ cup raisins
2 teaspoons baking powder
½ teaspoon salt
1½ cups pastry flour

All measurements level. Cream butter and sugar; add eggs, melted chocolate. Then add milk, vanilla, nuts and raisins, mixing well. Last of all add baking powder and flour. Drop by teaspoon on hot buttered pan and bake in medium oven (375 degrees).

Mrs. George E. Shepherd

GINGER SNAP

2 cups molasses
½ cup sugar
2 teaspoons ginger

2 teaspoons cinnamon
½ cup boiling water
2 teaspoons soda
1½ cup lard measured after being melted
Flour to stiffen

Let stand over night in cool place. Roll out in the morning and bake. I always taste my batter in order to see if it is properly seasoned.

Lydia V. Patten

WALNUT WAFERS

½ pound sugar
½ pound walnut meats
(broken)

½ tablespoon baking powder
6 tablespoons of flour
One-third teaspoon salt
2 eggs

Beat eggs, add sugar, salt, flour, baking powder and lastly nuts. Drop from spoon on buttered pan. Bake till light brown.

Mrs. Burton Allen Courtright

COOKIES AND DOUGHNUTS

WALNUT KISSES

1 pound pulverized sugar	Whites six eggs
1 pound walnut meats	2 tablespoons flour

Beat sugar and eggs as for icing. Bake in slow oven.

Mrs. S. V. Tench

CLIFFORD TEA CAKES

1 cup butter	2 cups flour
1 cup brown sugar	1 teaspoon soda
2 eggs	1 cup nuts (chopped)

Mix, pack in mold, stand in ice box over night, slice and bake in hot oven.

Mrs. C. E. Strous

DROP CAKES

1 cup of brown sugar	1 teaspoon soda
1 cup butter	1 teaspoon each of cinnamon,
$\frac{1}{2}$ cup molasses	cloves, ginger and nutmeg
$\frac{1}{2}$ cup milk	3 cups of flour
3 eggs	1 cup chopped raisins

Soda is dissolved in a small amount of hard-boiling water. Drop the batter from a spoon and bake. The above named spices can be used according to taste.

Mrs. Isaac Platt Hand

BROWNIES

1 cup sugar	1 teaspoon vanilla
$\frac{1}{2}$ cup flour	$\frac{1}{2}$ cup melted butter
1 cup nut meats	2 eggs (add pinch of salt)
2 squares melted chocolate	

Mix sugar, butter and beaten eggs together; add flour, nuts and chocolate. Pour into pan about one inch thick. Bake in moderate oven. Cut in squares.

Mildred Parkhurst Kuschke

BROWNIES

2 squares chocolate	2 eggs
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup flour (Swansdown)
1 cup sugar	$\frac{1}{2}$ cup walnut meats (chopped)

Melt chocolate and butter together. Cream sugar and

Mrs. E. A. Innes

HERMITS

1 cup brown sugar	1 teaspoon cloves
½ cup butter	1 teaspoon nutmeg
1 egg	½ cup raisins
½ cup molasses	½ cup nut meats
½ cup milk	Pinch of salt
1 teaspoon soda	Flour enough to stiffen

Mrs. S. T. Nicholson

DROP DOUGHNUTS

3 eggs (beat well)	Butter size of walnut
Two-thirds cup sugar	1 cup sweet milk
2 teaspoons baking powder	Salt
in flour	Nutmeg

Mix rather stiff and drop by teaspoon in hot fat. *A. J. S.*

DOUGHNUTS

1 cup sugar	1 cup sour milk
3 tablespoons melted lard	1 teaspoon soda
2 eggs	A little salt
	Nutmeg

Cream sugar and lard. Knead lightly, very soft dough. Roll and cut. Fry in deep fat. *Mrs. Coddington*

DOUGHNUTS

1 cup sugar (large)	Salt (to taste)
1 tablespoon butter heaping	Nutmeg (to taste)
2 eggs	2 teaspoons cream tartar (even full)
1 cup buttermilk	1 teaspoon soda (even full)

Add the soda and cream tartar in a little hot water, the last thing. Roll out as for cookies and cut with cookie cutter, one with hole in center; fry in deep fat.

Mrs. Harry Willoughby

DOUGHNUTS

2 cups sweet milk	2 tablespoons cream tartar
2 cups sugar	1 tablespoon soda
3 eggs	Nutmeg (to flavor)
Butter (size of a egg)	Flour (to stiffen)

Mrs. W. B. Foss

BAKING POWDER DOUGHNUTS

1 cup sugar	1 teaspoon salt
1 cup milk	1 teaspoon baking powder
2 eggs	$\frac{1}{2}$ teaspoon nutmeg
2 tablespoons butter	4 cups flour

Mrs. S. M. Wolfe

NEW ENGLAND DOUGHNUTS

2 cups sugar	2 teaspoons soda (level)
2 tablespoons butter	$\frac{1}{2}$ teaspoon cinnamon
3 eggs (well beaten)	$\frac{1}{2}$ teaspoon nutmeg
2 cups sour milk	Salt
	1 teaspoon baking powder

Sift baking powder into enough flour to make rather a soft dough. The lard in which these are boiled should be smoking hot and deep.

Mrs. David P. Ayers

DOUGHNUTS

2 cups sugar	6 $\frac{1}{2}$ cups flour (bread)
2 eggs	4 teaspoons baking powder
4 tablespoons melted butter	$\frac{1}{2}$ teaspoon grated nutmeg
1 teaspoon soda	$\frac{1}{2}$ teaspoon ginger
	2 cups buttermilk (or sour milk)
	$\frac{1}{2}$ teaspoon salt

Turn as soon as they rise to top of fat. *Mrs. Molly Kent*

RAISED DOUGHNUTS

2 tablespoons flour	1 cup mashed potatoes
1 cup "A" sugar	1 yeast cake

Dissolve yeast in 1 cup lukewarm water. Mix the above about 6 p. m. and put to raise until bed time; then add:

1 cup granulated sugar	1 cup lard (warm)
2 eggs	1 cup milk (warm)

Beat the sugar and eggs together. Then beat the 2 mixtures together; put flour to stiffen; in the morning roll and cut into shape; let raise again and fry in deep fat.

Mrs. Lyman H. Howe

DOUGHNUTS

2 eggs	4 teaspoons lard (melted)
1 cup sugar	2 teaspoons cream tartar
1 cup sweet milk	1 teaspoon soda
A little nutmeg	1 teaspoon salt

Flour to handle (not too stiff)

Mrs. P. Adams

ADDITIONAL RECIPES

Sandwiches

MUSHROOM SANDWICHES

1 pound mushrooms
3 tablespoons of butter

3 hard boiled eggs
 $\frac{1}{4}$ small onion

Wash and peel the mushrooms, cut very fine and cook in the butter 5 minutes; add the onion minced very fine. Put the eggs through a ricer, mix all together and season with pepper and salt. Spread thin slices of white bread with butter and mushroom filling.

Mrs. J. B. Tobias

SARDINE SANDWICHES

Mince fourteen small sardines after removing the bones add skin, and mix with one tablespoon of melted butter, two hard cooked eggs (chopped fine), one tablespoon of lemon juice and a dash of paprika. Use this filling between slices of buttered white bread.

Mrs. Clift

DRIED BEEF SANDWICHES

1 pound store cheese

$\frac{1}{2}$ pound chipped beef
1 can tomato soup

Grind beef and cheese. Add the soup and heat to boiling point; if too thick add a little water. Spread when cold. This quantity will make seventy-five nice sandwiches.

Mrs. Q. G. Frey

SANDWICH FILLING

$\frac{1}{2}$ pound of mushrooms; cut fine and cook for five minutes. 3 yolks of eggs, hard boiled. Mash with 2 tablespoons of melted butter. Salt to taste. Rub bowl with garlic. Put the white of eggs through ricer and mix all together. Spread between slices of buttered bread.

Mrs. J. B. Tobias

SANDWICH FILLING

2 hard boiled eggs. 12 small stuffed olives, chopped. 2 tablespoons of grated cheese. Mix all together with mayonnaise; butter slices of bread; put a lettuce leaf and spread above mixture.

Mrs. J. B. Tobias

SANDWICH FILLING

$\frac{1}{2}$ pound domestic cheese. $\frac{1}{2}$ pound pimento (canned or fresh). Small amount of onion. Put all through meat grinder and mix with mayonnaise. Thin enough to spread on bread.

Mrs. Coddington

OYSTER CLUB SANDWICH

Allow two slices of toast for each sandwich. Four oysters, drain and dry on cloth. Dip in cracker crumbs. Dip in butter and again roll in cracker crumbs. Broil. Put on piece of buttered toast, cover with lettuce; tartar sauce and slice of broiled bacon put on other slice of toast.

A Friend

SANDWICH CHEESE FILLING

2 tablespoons of melted butter. $1\frac{1}{2}$ tablespoons of flour. $\frac{1}{2}$ pint of milk. Makes thick paste. Take from fire, add one large cup of cheese, cut fine. $\frac{1}{4}$ teaspoon of mustard. A little salt and paprika to taste. Beat all to smooth cream.

Mrs. Louis Schrage

SHRIMP AND CHICKEN LIVER SANDWICH

$\frac{1}{2}$ cup each of cooked	$\frac{1}{2}$ Bermuda onion
shrimps and chicken liver	$\frac{1}{2}$ green pepper (seeds removed)

Put through the food chopper, season with salt and moisten with catsup or mayonnaise. Spread between thin slices of buttered bread.

Mrs. Truman Evans

CUBAN SANDWICHES

Between two slices of bread spread with mayonnaise put a thin slice of cooked chicken, followed by a layer of dill pickle, a layer of sweitzer cheese spread with prepared mustard and a thin layer of broiled ham. A man's sandwich.

Mrs. S. M. Wolfe

CLUB SANDWICHES (*with Sweetbreads*)

Soak 1 pan sweetbreads 1 hour in water to which 1 tablespoon of vinegar has been added. Parboil 20 minutes in 1 cup water or 1 cup milk. Spread the toast with creamed butter, cover with crisp lettuce and mayonnaise dressing. Place a slice of the sweetbread on lettuce and cover with slices of cucumber. Over this place another slice of buttered toast. For the second layer, use crisp bacon and minced olives. Cover with third layer of toast. Cut the whole sandwich in two diagonally. Garnish top with crisp lettuce leaves and slice of tomato topped with mayonnaise dressing. Cold sliced chicken may be substituted for sweetbreads. Sandwich may be made in two layers rather than three.

Mrs. Truman Evans

CHEESE MACAROON SANDWICHES

(For Afternoon Tea)

2 dozen fresh macaroons. 1 Philadelphia cream cheese. Put cheese in bowl, *crush* with *silver* fork. Pour *cream* (a little at a time) in bowl with cheese and stir until thoroughly mixed, adding the cream as required to thin the cheese until about the consistency of mayonnaise dressing. A pinch of salt or enough to take flat taste away from cheese after cream has been added. Fill the underside of two macaroons with cheese and put together, making one sandwich. 2 dozen macaroons makes one dozen sandwiches. Serve on silver cake or sandwich plate for afternoon tea.

Mrs. Leslie S. Ryman

SANDWICHES

TASTY SANDWICH

1 cup boiled ham (ground) A mango
1 small onion and a little celery

Put through meat grinder. Mix with mayonnaise and season to taste.
Mrs. Cleon W. Schultz

SANDWICH PASTE

1 tablespoon sugar 2 tablespoons vinegar
1 tablespoon flour $\frac{1}{2}$ cup of cream
1 tablespoon butter 1 egg

Cook until thick; when cool add to the following mixture:
3 peppers 1 tablespoon chopped onions
2 hard boiled eggs Dash of red pepper
1 package cream cheese $\frac{1}{2}$ teaspoon salt

Put through meat grinder and mix well.
Mrs. G. L. C. Frantz

ADDITIONAL RECIPES

ADDITIONAL RECIPES

Pickles

CORN PICKLE

2 quarts ripe tomatoes	2 teaspoons salt
1 quart onions	2 teaspoons celery seed
1 dozen mangoes (red & green)	2 teaspoons tumeric
1 dozen large ears of corn	1 ounce mustard seed
1 quart cucumbers	2 small cups sugar

Cover with vinegar. Boil one half hour.

Mrs. Harry Willoughby

INDIAN RELISH

1 head cabbage	1 quart onions
1 dozen red mangoes	1 bunch celery
1 dozen green mangoes	2 dozen green tomatoes

Chop this mixture fine and add 1 cup salt and 4 quarts cold water. Let stand over night and in the morning boil the following sauce and pour over green mixture. 1 cup flour, 2 quarts vinegar, 2 cups white sugar, 6 tablespoons mustard. Let boil for 5 minutes, stirring constantly. Pour over green mixture and let boil 5 minutes; then add 1 ounce celery seed and 2 tablespoons tumeric. Put away in glasses.

Mrs. Homer E. Graham

GREEN TOMATO SOY

2 gallons green tomatoes	2 tablespoons salt
12 good sized onions	2 tablespoons ground mustard
2 quarts of vinegar	2 tablespoons black pepper (ground)
1 quart sugar	1 tablespoon allspice
1 tablespoon cloves	

Slice the tomatoes without peeling; slice the onions also. Mix all together and stew until tender, stirring often lest they should scorch. Put up in small glass jars. This is a most useful and pleasant sauce for almost every kind of meat and fish.

Mrs. C. R. McA.

PEPPER HASH

- | | |
|-----------------------|----------------------|
| 1 dozen red peppers | 1 dozen large onions |
| 1 dozen green peppers | 1 quart vinegar |
| 3 (only) hot peppers | 1 cup sugar |
| 3 tablespoons of salt | |

Grind and scald first 4 ingredients. Let stand 15 minutes. Drain and scald again. Let stand 5 minutes. Drain. Add vinegar, sugar and salt. Bring to a boil and bottle.

Mrs. G. Epstein

COLD CATSUP

- | | |
|--|---------------------------------|
| ½ peck ripe tomatoes (cut
fine and drained) | ½ cup white mustard seed |
| 1 teacup grated horseradish | 3 bunches celery (chopped fine) |
| 2 red peppers (chopped fine) | 1 quart vinegar |
| 1 cup chopped onions | 2 cups sugar |
| ½ cup salt (scant) | 1 tablespoon black pepper |
| | 2 tablespoons celery seed |
| 1 teaspoon of cinnamon | |

Mix and bottle.

Mrs. F. O. Smith

CUCUMBER WITH OLIVE OIL

- | | |
|----------------------------|----------------------------|
| 25 cucumbers | 1 quart white wine vinegar |
| ½ cup olive oil | ½ cup salt |
| 5 cents worth celery seed | 2 large onions |
| 5 cents worth mustard seed | 3 red mangoes |

Sweeten to taste.

Mrs. C. R. McA.

CHILI SAUCE

- | | |
|-------------------|----------------|
| 30 large tomatoes | 5 onions |
| 5 peppers | 5 cups vinegar |
| Salt | Sugar |

Cut up tomatoes, onions and peppers. Boil all together until thick enough to bottle.

Mrs. W. J. Yeisley

PICKLES

- | | |
|----------------------------|------------------|
| 25 cents saccharine | 1 gallon vinegar |
| 2 tablespoons mustard seed | |

Put in as many pickles only as the above solution will nicely conserve.

Mrs. Reese S. Kilgore

BEET RELISH

Take a quart of beets cooked and chopped fine, a cupful of fresh horseradish, a cup sugar, a teaspoon of black pepper, $\frac{1}{4}$ teaspoon of cayenne pepper and a tablespoon of salt, a quart of raw cabbage chopped fine; cover with cold vinegar and bottle. This relish is very good. I make it every year.

Mrs. S. A. Hull

VIRGINIA PICKLE

12 large jumbo pickles (sour). Slice in $\frac{1}{2}$ inch rounds. 3 pounds sugar. Put in a crock layers of cucumber, sugar and spices (whole cloves, stick cinnamon and a little whole allspice). Cover with a plate and put a weight on top. Let stand three weeks.

Mildred Parkhurst Kuschke

FANCY CUCUMBER PICKLE

6 large cucumbers cut in half inch slices, round, with skins left on. Sprinkle with salt, let stand over night. In the morning drain well. Boil one quart of vinegar a few minutes and skim, add $\frac{3}{4}$ cup sugar and a teaspoon of mixed pickling spices. Put in cucumber rings, bring to a good boil. Can. These cucumber slices may be made especially delicious by making a small opening in center of each and filling with red mango before putting in vinegar.

Mrs. Geo. W. Kropp

CUCUMBER SAUCE

4 large cucumbers pared. Throw them into salt water for a few hours; wipe them dry and grate on a sieve, being careful not to allow seeds to drop in. When the pulp is thoroughly drained, put it into a bowl. Add 1 tablespoon grated onion, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 2 tablespoons tarrogeen vinegar, juice of 1 lemon; whip 6 tablespoons cream to a thick froth; stir gradually into the cucumbers and serve at once with fish or cold mutton.

Mrs. J. B. Tobias

PICKLES

CATSUP

One dozen large tomatoes	4 green peppers
8 sour apples	1 pound sugar
8 medium sized onions	1½ pints vinegar
4 red peppers	½ pound raisins
	One-third cup salt
One tablespoon mustard, ginger or other spices.	

Mrs. Molly Kent

CATSUP

1 basket tomatoes	½ tablespoon cinnamon
1 pint vinegar	½ tablespoon ginger
1 tablespoon of salt	½ tablespoon mustard
½ teaspoon of black pepper	½ tablespoon horseradish
½ teaspoon of red pepper	1 tablespoon sugar
2 onions (whole)	1 tablespoon of whole cloves

Remove onions and cloves and tie in bag.

Mrs. A. E. Foster

CANNED SOUR PICKLES

Wash and scrub pickles. Let stand in an earthen vessel in a brine of salt water over night (test the water by putting an egg in it and if it comes to the top you have enough salt in the water for the pickles to stand in over night). In the morning wash, pack tightly into jars and fill with lukewarm vinegar. Also add a tiny piece of alum to each jar to keep the pickles crisp. Use very small pickles.

Mrs. Homer E. Graham

PEPPER RELISH

1 dozen red peppers	1 dozen green peppers
1 dozen onions	

Remove seeds of peppers and chop. Cover with boiling water and let stand ten minutes. Add:

1½ pints vinegar	½ cup sugar	2 teaspoons salt
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Cook until done. Seal.

CORN PICKLE

- | | |
|---------------------------|-------------------------------------|
| 1 quart ripe tomatoes | 1 quart cabbage (chopped) |
| 1 quart corn | 1 pound of brown sugar |
| 1 quart onions (chopped) | Salt to taste |
| 1 quart celery (chopped) | $\frac{1}{4}$ pound of mustard seed |
| 1 quart mangoes (chopped) | Vinegar to cover |

Boil until corn is tender. Bottle while hot.

Bertha M. Trethaway

RELISH

- | | |
|-----------------------|--------------------------------------|
| 1 peck green tomatoes | 2 pounds granulated sugar |
| 1 bunch celery | $\frac{1}{2}$ box whole mixed spices |
| 1 pint vinegar | $\frac{1}{2}$ dozen large onions |
| | $\frac{1}{2}$ dozen large cucumbers |
| | 1 dozen large green and red mangoes |

Slice tomatoes over night, salt moderately; slice cucumbers and onions and salt a couple hours before mixing. Chop peppers and celery together. After draining tomatoes and onions and cucumbers, chop all not too fine; then put in pan to boil; add just enough water to start it boiling. Boil one and half hours. Add more vinegar and sugar if necessary. Put away in jars. Very good.

Mrs. Charles Becker

PEPPER HASH

- | | | |
|----------|---------------|-----------------|
| 6 onions | 6 red peppers | 6 green peppers |
|----------|---------------|-----------------|

Remove seeds from peppers and grind all. Pour hot water over and boil ten (10) minutes. Drain. Add:

- | | | |
|-------------|----------------|------------------|
| 1 cup sugar | 2 cups vinegar | 2 teaspoons salt |
|-------------|----------------|------------------|

Boil five (5) minutes. Pack in small jar.

Mrs. Cleon W. Schultz

PIMENTOS

$\frac{1}{2}$ dozen sweet red peppers cut in ribbons. Put in boiling water two minutes, then in ice water 16 minutes. Make syrup. 1 cup vinegar. 2 cups granulated sugar. Boil 15 minutes, pack lightly in small fruit jars and cover with syrup.

Mrs. J. S. Warner

FLINT PICKLES

1 gallon vinegar	1 cup of horseradish (grated)
2 cups sugar	1 cup ground yellow mustard
1 cup salt	1 tablespoon alum
	2 tablespoons mixed spices

Wash and dry cucumbers and put in the above. This will make two gallons. Very good. *Mrs. Charles Becker*

BORDEAUX SAUCE

2 quarts green tomatoes	2 tablespoons whole mustard seed
4 quarts shredded cabbage	1 tablespoon whole allspice
1 quart onions (chopped)	4 cups sugar
6 green peppers	2 teaspoons celery seed
2 tablespoons tumeric powder	4 tablespoons salt
	2 quarts vinegar

Boil three-quarters of an hour.

Margaret L. Morgan

RED PEPPER PICKLE

1 dozen green peppers (chopped fine)	1 dozen red peppers (chopped fine)
	15 large onions (chopped fine)

Put in boiling water; let stand five minutes, then drain. Add 3 tablespoons of salt, then let stand in boiling water ten minutes; drain; then add 1½ cups of sugar, 3 pints of vinegar; boil about fifteen minutes; bottle while hot.,

Bertha M. Trethaway

THE ORIGINAL CHILI SAUCE

1 dozen onions	1 tablespoon black pepper
1 peck of tomatoes	1 tablespoon ground cinnamon
1 pint vinegar	1 tablespoon ground cloves
1 heaped cup of sugar	1 teaspoon of cayenne pepper
	½ cup of salt

Chop or grind the onions, cut up the tomatoes. Add the other ingredients, and boil till thick. When cool add 1 bottle of Lea and Perrin's Worcestershire Sauce, and put in pint jars.

Mrs. Burton Allen Courtright

COLD CATSUP

1 peck of ripe tomatoes

Skin and slice the above. Drain and chop fine; to them add:

1 cup chopped celery

1 cup of chopped onions

1 cup grated horseradish

1 cup brown sugar

One-third cup of salt

2 teaspoons black pepper

6 large peppers (chopped)

1 teaspoon yellow mustard seed

3 pints of vinegar

No need to bottle this.

Mrs. Cleon W. Schultz

ADDITIONAL RECIPES

Jellies and Preserves

ORANGE MARMALADE

Cut 1 dozen oranges and 1 lemon or 1 grape fruit into very thin slices. Put in a porcelain kettle and pour over 6 quarts of cold water. Cover and let stand in a cool place 24 hours. Put on to boil in same water. Boil slowly for 3 hours. Add 7 pounds granulated sugar, and boil until clear and reduced one half. Carefully keep out all seeds and cores.

CONSERVE (*Very Good*)

5 pounds German prunes	1¼ pounds seeded raisins
5 pounds white sugar	6 oranges (juice and pulp)
Rind of three oranges cut into small squares	
½ cup English walnut meats	

Remove pits from prunes; add sugar and raisins, juice and pulp of oranges. Allow to stand several hours. Break up nut meats, add. Cook all together until it is the consistency of jam. Place in jelly glasses. Cover with melted paraffin.

Mrs. David P. Ayers

PEACH MARMALADE

2 peaches (peeled and sliced)	3 pounds sugar
3 large size oranges (diced without peeling)	

Let stand hour, then boil briskly 25 minutes.

Mrs. Morris Greenstein

PEACH JAM

14 pounds peaches	10 pounds sugar	2 cans crushed pineapple
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Slice the peaches thin and place in the preserving kettle in alternate layers with sugar, and let stand 2 or 3 hours. Then cook until done, about 1½ hours.

Miss Anna Hunt

PICKLED CHERRIES

Sour cherries

Sugar

Vinegar

Stone the cherries. Pour enough mild vinegar over them to cover them. Let stand over night. In the morning drain off vinegar and weigh fruit. To every pound of cherries add one pound of sugar. Place in a bowl and let it stand for 8 days, stirring every morning. Then the syrup will be thick. Seal in air tight jars. *Mrs. W.L. Jacobus*

PICKLED WATERMELON RIND

1 pint sugar
1 pint vinegar
1 pint water

Small bag of mixed spices (cinna-
mon, cloves and mace)
1 pound watermelon rind

Anna G. Strous

RHUBARB CONSERVE

1 cup stewed rhubarb
1½ cup sugar

1 tablespoon lemon juice
Nut meats

1 orange (grated rind, juice, and pulp)

Cook 20 minutes.

Mrs. Ernest G. Smith

GRAPE JAM

Small basket of grapes (6 pounds)

3 pounds granulated sugar

Wash grapes well, stem and pit. Boil skins until well done. In another pot boil the pulp until well done. Force pulp through sieve or ricer to get seeds out. Then put skins and pulp into a kettle together with the sugar which has been heated in oven and boil well and slowly for 5 to 10 minutes. Put jam into dry, hot glasses and cool. When cold, put paraffin on each glass and seal.

Mrs. John Vincent Kosek

QUINCE HONEY

4 good sized quinces (ground)

1 quart water

3 pounds sugar

Boil as jelly. Makes about seven (7) glasses.

Mrs. W. J. Yeisley

PLUM CONSERVE

4 pounds plums	2 oranges
$\frac{1}{2}$ pound walnut meats	1 cup raisins

Cup for cup of sugar and fruit; cut in small pieces and cook slowly until jellied.

Mrs. C. Roscoe Lee

ORANGE MARMALADE

Take one large grapefruit, one orange and one lemon, cut fine and thin. Put three times as much water over it and let stand until next morning. Then add sugar equal to the quantity of fruit and let stand over night. Boil ten minutes and take from fire to let it stand 24 hours, when you cook it down to desired thickness and put in glasses.

Mrs. Isaac Platt Hand

QUINCE HONEY

3 large quinces	1 large orange
3 pounds sugar	1 quart water

Pare quinces and grate with orange. Add sugar and water and cook till a syrup-consistency.

Mrs. Q. G. Frey

GOOSEBERRY MARMALADE (*English Recipe*)

Weigh berries, first removing the blossom and stem ends (the English call this "topping and tailing"). Use $\frac{3}{4}$ pounds of sugar to 1 pound of fruit. Put sugar over the fire with very little water, just enough to moisten well. When boiled to a heavy syrup add the gooseberries; boil about 10 minutes until the berries are softened, but not tough. Skim or strain and put the fruit on a platter. Let the juice boil until it is at the jelly point. Add the berries and remove from the fire at once. Put into jars the following day. The marmalade should be a rich, golden brown.

Mrs. S. J. Strauss

BAR-LE-DUC

2 boxes of currants	2 pounds sugar
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Add sugar to currants mashed and stewed; let boil slowly and steadily not longer than 5 minutes. Pour in jelly glasses, cover, and keep in dry, place cool.

Mrs. John B. Smith

LEMON BUTTER

Take the liquid of three lemons and the grated rind of one and add three well beaten eggs to this liquid and sweeten to taste. Boil in a double boiler until thick enough to drop from a spoon. This takes the place of jellies or jams.

Mrs. Homer E. Graham

RHUBARB CONSERVE

2 or 3 bowls of rhubarb
1 pineapple

2 oranges
Same amount of sugar

Boil twenty (20) minutes (cherries, strawberries, or nuts can be used if wanted). Let sugar stand on fruit over night.

Mrs. G. E. Dean

PEACH CONSERVE

3½ pounds peaches
1 orange rind and pulp
1 pint Maraschino cherries

1 pineapple
½ pound blanched almonds
(chopped), equal weight of sugar.

Boil 25 minutes before adding heated sugar, then boil 5 minutes.

Mrs. Henry F. Shulz

ORANGE MARMALADE

1 dozen oranges

4 lemons

3 grape fruit

Slice the fruit and remove the seeds, or the paring may be cut in the coarse food chopper and the pulp removed from the seeds and covering. To 1 pound of fruit and rind add 1½ pints of water and let stand 24 hours. Boil until the rinds are tender, about 1 hour. Let stand 24 hours again. To every pound of fruit and juice add 1½ pounds of sugar and boil briskly for ¾ hour and put in glasses and seal. The recipe can be halved or quartered. Be sure to use all of the sugar called for. The marmalade will be much better for it and it is not expensive.

S. M. R. O'Hara

ADDITIONAL RECIPES

ADDITIONAL RECIPES

Candy

FUDGE

3 cups sugar
1½ cup water
¼ pound butter
¼ cake chocolate
1 teaspoon vanilla

Cook until forms a firm soft ball. Let cool, then beat.
Carrie Meixell

FUDGE

¼ pound chocolate
¼ pound butter
1 cup milk
Vanilla
1 pound confectioner's sugar
2 cups granulated sugar
½ teaspoon salt
3 tablespoons Karo corn syrup (Blue Label)

Cook all together, except the vanilla, until it makes a soft ball in cold water. Add vanilla and beat hard until thick.
Mrs. Arthur Kuschke

CREAM FUDGE

½ cup sugar
1 cup milk
2 tablespoons cocoa
1 good-sized piece of butter
2 tablespoons of marshmallow whip
Vanilla
1 cup nuts

Mix sugar and cocoa before adding milk; allow to boil until stiffens in cold water; add vanilla, butter, and whip and beat until settles in pan, then quickly stir in nuts. Pour into deep dish and do not cut until absolutely cold.

Mrs. W. L. Jacobus

PANUCHE

4 cups light brown sugar
1 cup milk
¼ pound butter
1 cup nuts
1 teaspoon vanilla

Carrie Meixell

BUTTER TAFFY

2 cups light brown sugar	2 tablespoons water
$\frac{1}{4}$ cup molasses	Seven-eighths teaspoon salt
2 tablespoons vinegar	$\frac{1}{4}$ cup butter
2 teaspoons vanilla	

Boil first five ingredients until, when tried in cold water, mixture will become brittle. When nearly done, add butter, and just before turning into pan, vanilla. Cool and mark in squares.

Mrs. George Horst

CREAM CANDY

$2\frac{1}{2}$ pints sugar	$\frac{1}{2}$ pint cream
$\frac{1}{2}$ pint boiling water	$\frac{1}{2}$ teaspoon vanilla

Use a deep saucepan. First dissolve sugar in boiling water until no trace of sugar is left. Do not stir after placing on stove. Cook with moderate fire until it forms a soft ball in cold water. Then add cream, cook until it forms hard ball when tested the same way. Add vanilla after taking off. Pour into buttered pans, and when cool, pull. This candy should be set aside for twenty-four hours, when it becomes flakey and will melt in your mouth.

Carrie Meixell

BROWN SUGAR AND NUT CANDY

3 cups light brown sugar	1 cup sour cream	Saltspoonful salt
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Boil until it makes a soft ball in water. Add one cup broken pecan nuts. Excellent.

Mrs. Reese S. Kilgore

DIVINITY

3 cups sugar	2 whites of eggs
1 cup water	1 cup nuts
$\frac{1}{4}$ cup corn syrup (white)	$\frac{1}{2}$ cup Maraschino cherries
1 cup raisins	

Cook sugar, water and syrup until it makes a soft ball. Beat whites of eggs until stiff, then pour syrup in slowly.

Carrie Meixell

CHOCOLATE CHEW

1 pound brown sugar	2 tablespoons molasses
$\frac{1}{2}$ cup milk	Butter size of egg
$\frac{1}{4}$ pound chocolate	1 teaspoon vanilla

Boil until hard when dropped in water.

Mrs. W. L. Jacobus

OLD FASHIONED CHOCOLATE CARAMELS

3 cups sugar	1 cup milk
$\frac{1}{4}$ pound chocolate	1 cup golden syrup
1 cup butter	1 teaspoon vanilla

Boil all these ingredients together, stirring frequently. Test in ice water; if it hardens, pour into buttered tin. When cool cut in squares and wrap each caramel in paraffin paper.

Carrie Meixell

ROSE NOUGAT

2 cups white sugar	2 whites of eggs well beaten
$\frac{1}{2}$ cup cold water	1 teaspoon vanilla
One-third cup golden syrup	$\frac{1}{2}$ cup preserved watermelon rind
1 cup chopped nut meats	

Boil sugar, water and syrup until brittle when dropped in cold water. Cool slightly; then pour into the whites of eggs, slowly, stirring constantly. Add vanilla and watermelon rind and nuts. Beat well.

Carrie Meixell

ADDITIONAL RECEIPES

Beverages

PINEAPPLE PUNCH

Cook one cup of grated pineapple in one pint of water (or one can) fifteen minutes, strain, pressing out all the juice. Add one pint of water and two cups of sugar (boiled ten minutes), 1 cup of freshly made tea, juice of three oranges, juice of three lemons, one cup of grape juice; dilute with ginger ale, water or white rock to suit taste. *M. R. B.*

CHERRY PUNCH

Two cups of water, three-quarters of a cup of sugar, two cups canned red cherry juice, one-half cup of orange juice, one-half cup of pineapple juice, juice of two lemons. Bring water and sugar to boiling point, add cherry juice strained and other fruit juices. Cool, and dilute to taste with mineral water or ice water; serve with candied cherries. *A. J. S.*

SWEET CIDER PUNCH

Juice of three oranges and one lemon, one-quarter cup of Maraschino cherries, one quart of cider; mix; chill thoroughly and serve. *A. J. S.*

GRAPEFRUIT PUNCH

1 quart grapefruit juice and pulp	$\frac{1}{2}$ cup lemon juice
1 cup orange juice and pulp	2 cups sugar
	2 quarts water

Cut oranges in half, scoop out juice and pulp, Remove pulp from grape fruit, add lemon juice, cover with the sugar and place in ice box several hours to ripen. When ready to serve, place in punch bowl over a large piece of ice, add water, mix and serve in sherbet glasses.

Mrs. John B. Smith

HOT CLARET PUNCH

(California claret is very good for this purpose). Allow $\frac{1}{4}$ pound of sugar, a medium stick of cinnamon, the juice of 2 lemons and 3 oranges. Put these ingredients all together in a porcelain saucepan, add 1 pint hot water, and stand on the fire until the boiling point is reached, but do not allow the mixture to boil. At the last, add a few sprigs of mint, or if the fresh mint is not obtainable, a little mint jelly. Serve hot in claret cups. Will make 1 quart of claret.

PUNCH FOR TWENTY-FIVE

1 pint grape juice
6 quarts water
1 dozen oranges
1 dozen lemons

1 bottle ginger ale
2 pounds sugar
Sprig of mint
Little tea

E. H. Reese

Miscellaneous

TO REMOVE GRASS STAINS

Wash in cold water without soap; rub with molasses; let stand a few minutes and wash in warm water.

TO REMOVE INK OR IRON RUST

Moisten with lemon juice; rub with salt and lay in the sun; may take two or three applications.

TO COOK MEATS

The chief substance of meat is albumen, which becomes tough and indigestible if cooked at too high a temperature. The heat should be just sufficient to break down the tissue, soften the cell walls, and to retain the meat juices as nearly as possible.

To get onion juice, peel and grate onion, using a great deal of pressure.

If a kettle, the contents of which has become burned, is placed quickly in a pan of cold water, removing cover first, the food will not taste scorched.

A teaspoon of vinegar beaten in boiled iceing when flavoring is added will keep it from breaking where cut.

ADDITIONAL RECIPES

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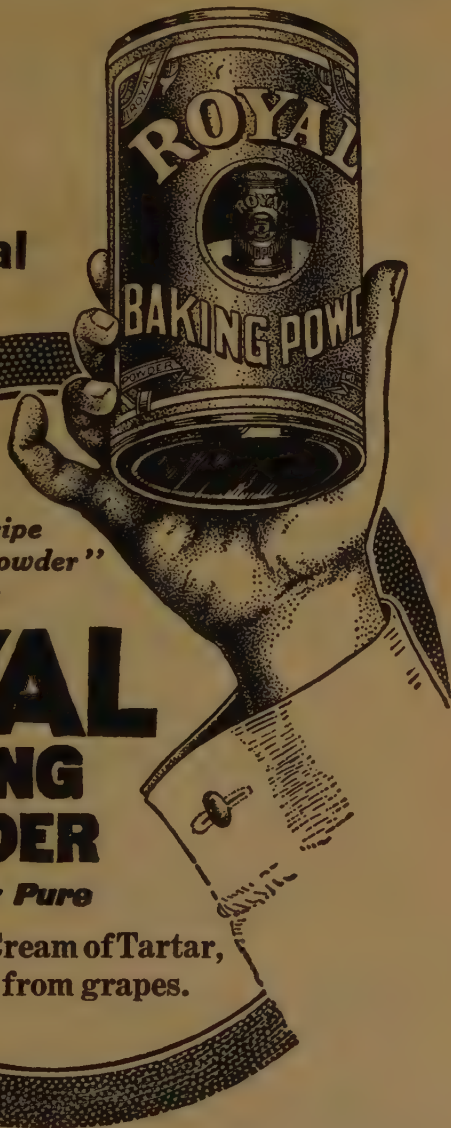
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Directions for Use

Mix equal parts of water and of Mansfield Evaporated Milk and a resulting milk product will be obtained which will not be below the legal standard for whole fresh milk.

You can also use this milk as it comes from the can. Do not reduce it for coffee.

Macaroon Ice Cream

1 cupful macaroons pounded
1 tablespoonful vanilla
 $\frac{3}{4}$ cup sugar

2 cups Mansfield Evaporated
Milk mixed with 2 cups
water

Mix and freeze

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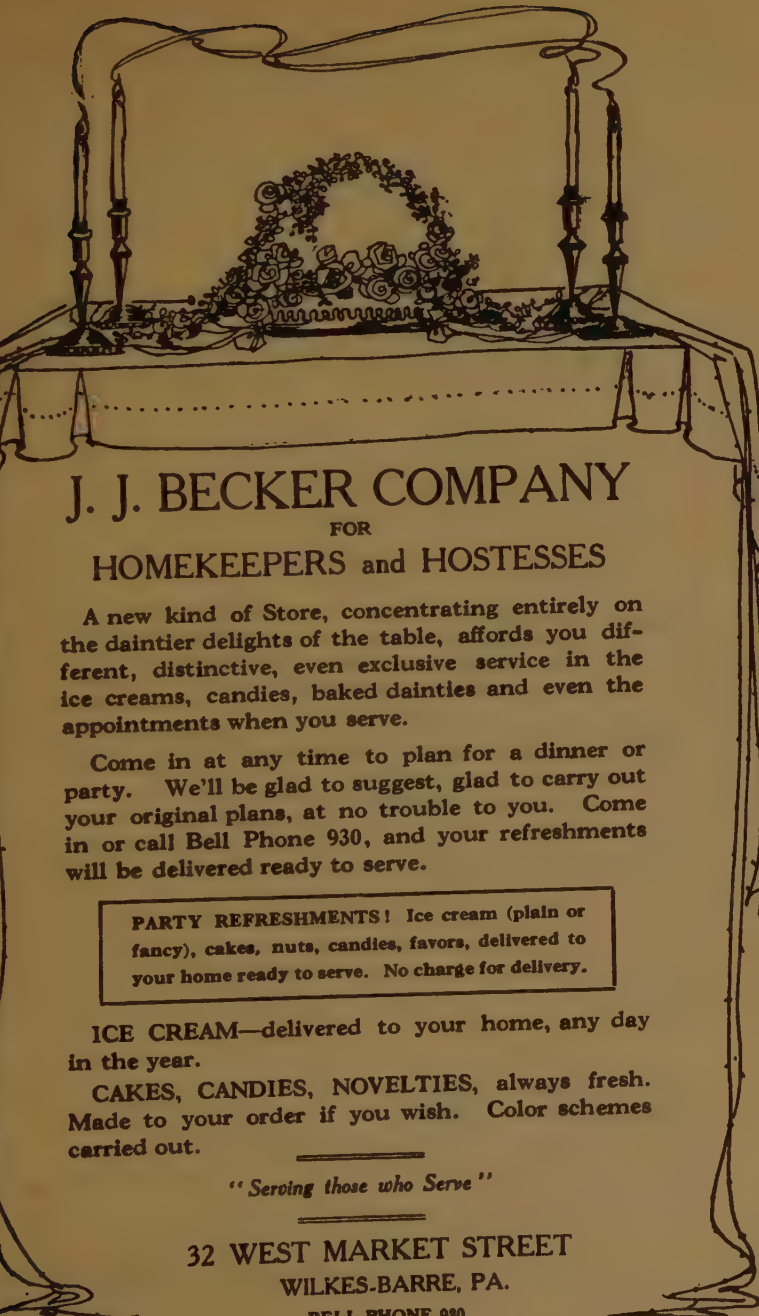
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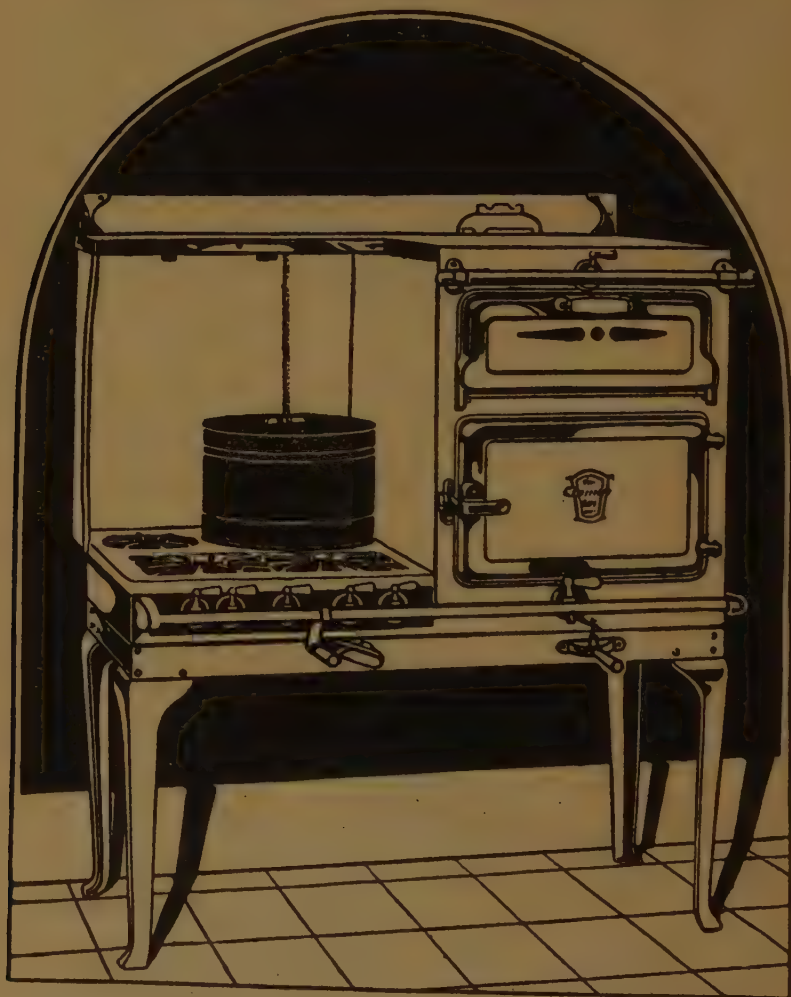
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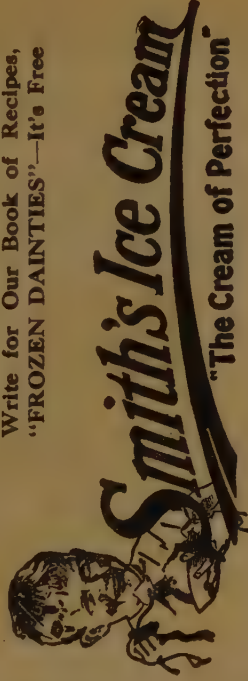
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